



Akari's Spring Donburi Recipe:

Salmon Bowl with Parsley Sauce

Ingredients (for 2 servings)

- 2 bowls of cooked rice
- 2 raw salmon fillets (about 7 oz / 200 g total)
- **Parsley Sauce:**
 - 1 oz (30g) fresh parsley leaves, finely chopped
 - 1 Tbsp lemon juice
 - 2/3 tsp salt
 - 1/3 tsp grated garlic
- **Celery Salad:**
 - 1 celery stalk (about 6 oz / 170 g), leaves reserved
 - Salt (2% of celery's weight)
 - 1 Tbsp olive oil
 - A pinch of salt
- **Additional Toppings**
 - 4 asparagus spears
 - 1/4 tomato (about 1.7 oz / 50 g)
 - Olive oil to taste
 - Parmigiano-Reggiano cheese to taste



Instructions



Step 1. Poach the Salmon
Bring a pot of water to a boil, then add the salmon. Reduce the heat to medium-low and simmer for 7 to 8 minutes. Drain well and carefully remove any bones.



Step 2. Prepare the Parsley Sauce
Combine the chopped parsley leaves with the lemon juice, salt, and garlic. Set aside.



Step 3. Prepare the Celery Salad
Separate the celery leaves from the stalk. Finely chop the leaves. Use a peeler to remove the tough strings from the stalk, then slice thinly on a diagonal. Toss the celery with salt (2% of its weight) and let it sit for 10 minutes. Squeeze out as much moisture as possible, then season with olive oil and a pinch of salt. The flavor should be slightly bold.



Step 4. Prepare the Toppings
Peel the bottom third of the asparagus spears, boil until tender, and chop into 1/2 inch pieces. Dice the tomato into 1/4 to 1/2-inch (5mm–1cm) cubes.



Step 5. Assemble
Arrange the salmon, celery salad, asparagus, and tomato evenly on top of each bowl of rice. Drizzle the parsley sauce over the ingredients. To finish, add a light swirl of olive oil and shave some Parmigiano-Reggiano over the top.

Tips:

- Using a wide-rimmed bowl is recommended for easy mixing.
- For the best experience, mix the ingredients as you eat.