

Abalone and Asparagus Salad

INGREDIENTS

80g Kansom Australia's Natural
Blacklip Abalone, Sliced

500g Asparagus

¾ Cup Mayonnaise

1 Strawberry, Sliced



METHOD

1. Slice Abalone to around 2-3mm thickness.
2. Cut down the bottom and peel asparagus, then clean. Par-boil the asparagus and set aside in cold water. Once cooled, drain and spread asparagus over the plate.
3. Mix the mayonnaise and orange peel prune together to make the sauce.
4. To serve, arrange the asparagus on the plate, placing the Abalone on top. Then spread the sauce over both and decorate the plate with the sliced strawberry.