

Tahini-mayo dip with smoked salmon cucumber boats

Total time **15 mins** 10 mins preparation time 5 mins cooking time

Nutritional facts (per portion):
2,585 kJ / 648 kcal

Fat: **58.3 g** Protein: **18 g**
Carbohydrates: **11.2 g**

INGREDIENTS

2 portion(s)

Tahini-mayo dip:

3 tbsp mayonnaise
1 tbsp Kikkoman Naturally Brewed Soy Sauce
1 tbsp tahini
1 tbsp lemon juice
1 tsp lemon zest
1 tsp Tabasco sauce
1 tsp dried thyme
1 tsp black sesame seeds
1 tbsp chopped peanuts

Cucumber boats:

2 long cucumbers
140 g cream cheese
1 tbsp chopped parsley
1 tbsp chopped chives
1 tbsp lemon zest
0.5 tsp black pepper
0.5 bunch of asparagus
1 tsp olive oil
50 g sliced smoked salmon
1 tsp dill

PREPARATION

Step 1

3 tbsp mayonnaise - **1 tbsp** Kikkoman Naturally Brewed Soy Sauce - **1 tbsp** tahini - **1 tbsp** lemon juice - **1 tsp** lemon zest - **1 tsp** Tabasco sauce - **1 tsp** dried thyme - **1 tsp** black sesame seeds - **1 tbsp** chopped peanuts

Thoroughly mix all the dip ingredients and set aside in the fridge.

Step 2

2 long cucumbers - **140 g** cream cheese - **1 tbsp** chopped parsley - **1 tbsp** chopped chives - **1 tbsp** lemon zest - **0.5 tsp** black pepper

Cut the cucumbers in half lengthwise and scoop out the seeds with a spoon. Mix the cream cheese with the herbs, lemon zest and black pepper. Fill the cucumber halves with the mixture.

Step 3

0.5 bunch of asparagus - **1 tsp** olive oil - **50 g** sliced smoked salmon - **1 tsp** dill

Cut the asparagus into smaller pieces and fry in olive oil. Place on half of the stuffed cucumbers. On the other half, arrange the pieces of smoked salmon and add the dill. Serve with the tahini-mayo dip.