



## Peacock Hill Vineyard

HUNTER VALLEY NSW

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Green Tea Noodles with Smoked Salmon, Cucumber and Pickled Ginger  
Serve with Absent Frineds or 2017 Top Block Chardonnay  
(serves 4)

*A light, refreshing cold seafood salad for our beautiful summer days.*

### Ingredients

Huon Smoked Salmon Deli Bites  
Hakubaku ChaSoba Noodles  
3 Spring Onions, thinly sliced  
2 Lebanese Cucumbers cut in half lengthwise,  
deseed and slice (not too thinly)  
Handful of Sugar snap peas rinsed and cut into chunks  
2-3 tsp Pickled Ginger  
2 cloves of Garlic  
Huon Salmon Roe

*From the pantry...*

90 ml Rice Wine Vinegar  
1 tsp Soy Sauce  
1 tsp Caster Sugar  
70ml Grapeseed or Rice Bran Oil

### Method

1 - For the HAKUBAKU chasoba noodle (green tea noodles)  
Mix together 50ml of the rice wine vinegar and 1 tsp caster sugar in a bowl and reserve.

Cook noodles according to packet instructions. Drain in sieve. Cool under running water. Sprinkle with the vinegar/sugar mix & toss with sieve to coat.

2 - For the dressing, whisk together the remaining 40ml rice wine vinegar, grapeseed or bran oil, soy sauce and 2 cloves garlic crushed in a bowl and reserve.

Press reasonably dry the pickled ginger with papertowel, then julienne and separate. Place in a bowl with spring onion, lebanese cucumber and sugar snap peas.

Toss the vegetables in half of the prepared dressing to coat.

3 - To finish, twist some noodles into your bowl, top with some salad and a serve of the Smoked Salmon. Drizzle a little of the remaining salad dressing over the salmon. If you are feeling a little decadent, top with a teaspoonful of Salmon Roe! (the orange roe). This is George's extra touch.

*And now the most important part....*

*Relax and ENJOY with a glass of Absent friend or 2017 Top Block Chardonnay*