

# White Radish and Onion with Sesame Mayo Salad

## <Ingredient>

- White Radish ½ (about >250g)
- Onion ½
- Kewpie Mayonnaise 30g
- Sesame 30g
- Ponzu (Lemon-Soy Souse) 30 cc
- Sugar 2.5g
- Salt

## <How to Cook>

1. Peel the white radish and shred it in a bowl.
2. Add a pinch of salt to step1 and rub the salt into the white radish
3. Slice the onion in a bowl
4. Add a pinch of salt to step3 and rub the salt into the onion
5. Grind sesame and mix with Mayonnaise, Ponzu, and sugar into the bowl
6. After the white radish and onion become soft, then press out the water from both of them.
7. Place step 6 into one bowl and add step5 souse.
8. Mixed it
9. Enjoy white radish and onion with sesame mayo salad

You can buy both Kewpie Mayonnaise and ponzu at Coles Asian Food Section.

Kewpie Mayonnaise is Japanese origin mayonnaise and not sweet like Australian one. If you use Australian made mayonnaise, the taste might be a bit sweet.