

# SOUTH AUSTRALIAN YELLOWTAIL KINGFISH

## GRILLED KINGFISH COLLARS

**SERVES:** 4

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### INGREDIENTS

- 4 South Australian Yellowtail Kingfish collars
- ½ cup sake
- ¼ cup soy sauce
- 2 garlic cloves, minced
- 1 ½ tbs ginger, minced
- 1 tbs brown sugar
- 2 tsp salt flakes
- ½ teaspoon black pepper
- To serve: finely grated daikon, chopped chives, ponzu sauce

### METHOD

1. Place sake, soy sauce, garlic, ginger, brown sugar, salt and black pepper in a large bowl and mix to combine. Add kingfish and coat well. Chill for at least 2 hours or overnight.
2. Arrange oven shelf so it is 15cm away from grill element. Turn on grill to medium heat (190°C).
3. Drain collars (reserving the leftover marinade) and place skin side down on a lined baking tray.
4. Grill for about 12-14 minutes brushing occasionally with reserved marinade, until kingfish is browned and lightly charred in places. When cooked the flesh should turn opaque and flake slightly when pressed with your finger.
5. Transfer the collars to a platter and serve with finely grated daikon, chives and ponzu sauce for dipping.

