

KINGFISH CARPACCIO

SERVES: 4 as a starter

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INGREDIENTS

- 200g South Australian Yellowtail Kingfish
- 2 tsp extra virgin olive oil
- 2 tsp honey
- 2 tsp lime juice
- ½ tsp white miso paste
- ¼ Lebanese cucumber, finely diced
- 1 tbs fresh tomato, finely diced
- 1 tsp fresh chives, very finely chopped
- 1 tsp fresh parsley, very finely chopped
- 1 tsp fresh tarragon leaves, very finely chopped
- salt flakes
- black pepper
- To serve: lime wedges

METHOD

1. Combine olive oil, honey, lime juice, and miso paste in a small bowl and mix to combine.
2. Thinly slice kingfish and arrange on a serving plate, placing the first piece in the centre, and fanning out to the edges in a circular pattern.
3. Scatter kingfish with cucumber, tomato, and herbs. Drizzle with the dressing and season with salt and pepper. Serve with lime wedges.

