

SOUTH AUSTRALIAN YELLOWTAIL KINGFISH

KINGFISH SASHIMI WITH TEQUILA DRESSING

SERVES: 4 as a starter

www.cleanseas.com.au/recipes

INGREDIENTS

- 1 tbs lemon juice
- 1 tbs tequila
- 2 tsp caster sugar
- 1 slice lemon
- sea salt
- ½ an avocado
- juice of ¼ lime
- 200g South Australian Yellowtail Kingfish (we used a 'saku block')
- To serve: micro leaves and edible flowers

METHOD

1. Prepare dressing by combining lemon juice, tequila and caster sugar in a small jar. Shake well to dissolve sugar.
2. Rub the rim of a shot glass with the slice of lemon, then dip in salt. Pour tequila dressing into the shot glass.
3. Puree avocado and lime juice in a small food processor until very smooth. Spoon mixture into a piping bag.
4. Place shot glass of dressing onto a platter.
5. Cut kingfish into 5mm slices and arrange on platter.
6. Pipe avocado.
7. If you want your dish to look like it was created by a professional, then you can sprinkle with micro leaves and edible flowers, but this is not essential.

