

KINGFISH TARTAR ON RICE PAPER ROLLS

SERVES: 4 as a starter

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INGREDIENTS

- 1 rice paper roll
- rice bran oil
- 200g South Australian Yellowtail Kingfish
- 1 tbs finely chopped shallot
- 2 tsp finely chopped ginger
- 2 tsp soy sauce
- 1 tsp sesame oil
- 1 tsp white miso paste
- To serve: black sesame seeds, micro herbs, lime wedges. Edible flowers (optional).

METHOD

1. Using scissors cut the rice paper roll into quarters.
2. Heat 1cm of rice bran oil in a saucepan until hot.
3. Fry 1 piece of the rice paper roll until puffed (this will happen quickly).
4. Remove using tongs and place on paper towel to drain.
5. Repeat with remaining rice paper quarters. Set aside.
6. Finely chop the kingfish into 3-5mm pieces.
7. Place in a mixing bowl and add the shallot, ginger, soy sauce, sesame oil and miso paste. Stir to combine.
8. Spoon kingfish onto the puffed rice paper rolls, top with black sesame seeds and micro herbs.
9. Decorate platter with edible flowers.
10. Serve with lime wedges.

