

## KINGFISH CRUDO WITH SESAME DRESSING

**SERVES:** 4 as an entrée or 2 as a main

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### INGREDIENTS

- 1 South Australian Yellowtail Kingfish loin, skin off

For the dressing:

- 200ml soy
- 150ml sesame oil
- 100ml rice wine vinegar
- 50ml mirin
- 3 tsp toasted white sesame seeds
- 3 tsp black sesame seeds
- 2 springs of spring onion, sliced thinly
- salt flakes

### METHOD

1. Slice the Kingfish loin thinly and lay flat (slightly overlapping if necessary) on a large serving plate. Season with salt flakes.
2. In a bowl, whisk together the soy, sesame oil, rice wine vinegar and mirin. Spoon over the fish to cover.
3. Evenly sprinkle over the sesame seeds and garnish with spring onion.

