

KINGFISH CARPACCIO

SERVES: 4-6 as a starter

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INGREDIENTS

- 1 South Australian Yellowtail Kingfish loin (300g – 400g)
- Salt
- White pepper
- Virgin olive oil
- 1 lemon juice
- ½ cup micro herbs (optional garnish)

Carpaccio topping

- 1 tbs shallots finely chopped
- 1 tbs carrot finely chopped
- 1 tbs red capsicums finely chopped
- 1 tbs green capsicums finely chopped
- 1 tbs yellow capsicums finely chopped
- 1 tbs cucumber finely chopped
- 1 tsp small capers
- 1 tsp cornichons finely chopped
- 1 tbs chives finely chopped
- 1 tbs parsley finely chopped



White balsamic dressing

- 32g French mustard
- 40ml white balsamic
- 25ml vegetable oil

METHOD

1. In a small bowl, mix the white balsamic dressing ingredients together.
2. In a small bowl, add all the carpaccio topping ingredients, dress with the white balsamic dressing, olive oil & lemon juice.
3. Using a sharp knife slice the South Australian Yellowtail Kingfish loin into thin sashimi slices and place onto your plate or platter.
4. Season the South Australian Yellowtail Kingfish with salt & pepper.
5. Apply the combined carpaccio topping / dressing liberally over the Kingfish.
6. Garnish with micro herbs (optional).