

KINGFISH & EGGPLANT TARTARE

SERVES: 4-6 as a starter

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INGREDIENTS

- 1 South Australian Yellowtail Kingfish loin (300g – 400g)
- ½ eggplant peeled & diced
- 1 tbs shallots finely chopped
- 1 tbs chives finely chopped
- ½ tsp cumin ground
- ½ cup olive oil
- 4 tbs Japanese mayonnaise
- Sea salt
- 1 lime juice
- Pepper ground
- ½ tsp black sesame seeds
- ½ white roasted sesame seeds
- 1 pinch saffron soak in warm water
- ¼ tsp turmeric
- Combine the mayonnaise, turmeric & saffron water

METHOD

1. Peel part of the eggplant and keep the peel and fry in hot oil until crispy.
2. Fry the diced eggplant in oil with cumin and set aside to cool.
3. Slice the South Australian Yellowtail Kingfish into small cubes approximately 1cm x 1cm.
4. Place the South Australian Yellowtail Kingfish in a small bowl, add the eggplant, mayonnaise, shallots, chives, olive oil, salt, pepper & lime Juice.
5. Garnish with sesame seeds & fried sesame crackers.

