

KINGFISH NEW STYLE SASHIMI WITH PONZU DRESSING

SERVES: 4 as an entrée

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INGREDIENTS

- 1 South Australian Yellowtail Kingfish top loin (300-400g)

Dressing

- ½ cup light Soy sauce
- 1 Lime juice
- 1tsp Sesame oil

Garnish

- 1 tbs chives
- 1 tbs puffed rice
- ½ tsp roasted sesame seeds
- 1 tsp fried garlic chips
- 1 small jalapenos finely sliced
- Scampi Caviar (optional)

METHOD

1. Using a very sharp knife, cut the South Australian Yellowtail Kingfish top loin evenly into slices about 5-8mm thick.
2. Mix soy, lime juice & sesame oil in a bowl, and dress the South Australian Yellowtail Kingfish.
3. Garnish with chopped chives, toasted sesame seeds, puffed rice, garlic chips & jalapenos, caviar (optional).

