



KINGFISH CARPACCIO; MANNA CRAB SALAD & RUBY GRAPEFRUIT

INGREDIENTS

SERVES 6

6x 60g Fillet
(sliced as per sashimi 4 each)

1x Ruby grapefruit segmented

Dressing

10 x Saffron threads
(soften with warm water)

30ml Evoo

30 ml Wa citrus oil

60ml Chardonnay vinegar

Grapefruit juice

¼ bunch Chives (finely sliced) added
last minute

Manna Crab Salad

120gm Cooked manna crab

Small head Shaved fennel

1¼ Bun Italian parsley (pickled)

Yellow of celery

1½ skin on Apple julienne granny smith

50ml Mayonnaise (for binding)

Lemon juice

Seasoning

DIRECTIONS

- 1) Place the kingfish on a plate – lengthways or circular*
- 2) Mix together the salad, and then at the last minute the apple, lemon and mayonnaise*
- 3) Arrange the salad alongside the fish and spoon the dressing over the fish*
- 4) Garnish with a little micro chervil or similar*
- 5) Lime cheek can be served alongside*
- 6) Enjoy!*