



Yellowtail Marinated with White Beer

Ingredients:

1-½ lbs.	Yellowtail
2 tablespoons	Yuzu juice
4 oz.	White beer
1-tablespoon	rice vinegar
½ cup	dry apricot, finely julienned
1 lb.	watermelon
1 tablespoon	black sesame seed
½ cup	toasted pine nuts
¼ cup	extra virgin olive oil
½ cup	micro cilantro
1-tablespoon	fleur de sel
	Serves: 8

Preparation:

In a small bowl, stir together the Yuzu juice, rice vinegar and white beer.

Using a sharp knife cut the Yellowtail, sashimi style.

Cut the watermelon into small dices.

Attractively arrange the sashimi into a large platter, making sure that the fish are not overlapping. Delicately brush each Yellowtail filet with the Yuzu dressing.

Start sprinkling the dish with the fine julienne of apricot, small dices of watermelon, black sesame seeds and toasted pine nuts. Drizzle a little bit of the virgin olive oil.

Garnish with the micro cilantro and season lightly with the fleur de sel. Serve immediately.

Hubert Keller

Chef/Owner

Fleur By HK / Burger Bars