

Marinated yellowtail with ponzu and white radish

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Rezept für 4

Ingredients

320 g yellowtail fillet
10 g toasted sesame oil
1 pinch of coriander seeds
100 g white radish
40 cherry tomatoes
10 g beetroot juice
1 tbsp white balsamic
1 pinch of salt
160 g ponzu
40 g soy sauce
1 tbsp olive oil
10 g nori seaweed

Preparation

Lightly salt the yellowtail fillet and rub in the crushed coriander seeds. Add a dash of sesame oil to a hot pan and sear the fish on each side, then remove and leave to cool. Using a sharp knife, cut into approx. 3 mm slices and arrange flat on a plate. Wash and peel the radish, cut into thin slices using a vegetable slicer and then into circles using a round cutter. Marinate the circles of radish with the salt, sugar, beetroot juice and balsamic for approx. 1 hr., remove and drain. Cut gently into the centre and twist into a flower. Arrange on top of the fish. In a bowl, whisk the ponzu, soy sauce and olive oil gently so that small globules of fat form. Carefully add the cherry tomatoes and pour into the dish. Using a sharp knife, cut a little of the nori into thin strips approx. 5 cm long and arrange on top.