



Kingfish Sashimi, watercress w ginger and shallot dressing

300g fresh Kingfish filet sliced 3-5mm thick about 1 inch across

2 Cups picked watercress

For the ginger and shallot dressing:

50 g fresh peeled finely sliced ginger, blanched in boiling water & refreshed in iced water – do this 3 times

50 ml water

50 g sugar

50 ml white vinegar

50 g shallot finely diced

1 tablespoon soy sauce

1 tablespoon olive oil

Boil water & sugar till sugar dissolves add vinegar, bring to boil & pour over blanched ginger, allow to cool & store overnight allowing flavours to develop.

Dice ginger as fine as possible then finer! Mix ginger, shallot, soy sauce & olive oil.

Place 5 pieces flat around a plate, on top of each piece put about ¼ tsp of the pickle and then scatter ½ cup of the watercress neatly around the plate, drizzle a little olive oil and then season lightly with sea salt.

Serves 4