

ASIAN-STYLE FERA TARTARE [?] BY JULIEN GALLARD



Ingredients (For 4 people)

- 560 g fera tartare*
- 2 tbsp sesame seeds (black and white)
- 4 tbsp finely chopped coriander
- 4 tbsp olive oil
- Lime zests
- 8 tbsp rehydrated Japanese seaweed mix
- Salt and pepper

*For food safety reasons, the fish tartare must be frozen for 72 h at - 20°C before preparation.

Preparation:

12 hours before preparing the dish, gently defrost the tartare in the refrigerator.

Blend the fish well with the sesame seeds, olive oil, coriander and lime zests. Season.

Arrange the tartare in a stainless steel circle. Top the mixture with the Japanese seaweed mix.

Serve with crunchy salad of julienned seasonal vegetables and a slice of toasted bread.

