



Recipe by Justin North, Bécasse

KINGFISH CURED IN AROMATIC CHILLI & CITRUS SALT

4 entrée portions

INGREDIENTS

600g fillet Hiramasa kingfish
150g SAXA rock sea salt
45g sugar
1 lime, zested
1 lemon, zested
1 orange, zested
6 coriander seeds
6 peppercorns
Roots from 1 bunch coriander
1 red chilli, chopped

DIRECTIONS

Clean kingfish fillet of all bones, blood line and skin.

Place all other ingredients in a mortar and pestle and pound until crushed and aromatic.

Rub the salt mix all over the kingfish, cover and refrigerate for 8 hours.

Remove from the fridge, rinse off marinade and pat dry.

Slice into fine slivers and serve with finely sliced chilli, spring onion, baby coriander and orange segment pieces.

