



SASHIMI ROYAL
SUSTAINABLE AQUACULTURE

www.sashimiroyal.com

Yellowtail Kingfish – a special and exclusive fish raised on land in Denmark on the west coast of Jutland – a high-tech and sustainably-recycled onshore facility.

What's so special about Yellowtail from Sashimi Royal?

- ✓ No parasites – no need to freeze
- ✓ No antibiotics – no diseases
- ✓ No microplastic – filtered water
- ✓ Sustainable – recycled system
- ✓ Traceable – closed system on land – own fry production
- ✓ Slaughtered by Ikejime method – ensures optimal quality and longer freshness
- ✓ ASC certified – minimal impact of the surrounding environment also socially



Recipe

Ceviche with chili, citrus and parsley or seaweed

For 4 persons, starter:

200 grams of Hiramasa, Yellowtail Kingfish

2 lime

2 lemons

1 bundle of radishes

1/2 fresh leek or 2 spring onions

1/2 red chili - watch out for heat scale!

2 tablespoons olive oil

2 tablespoons toasted pumpkin seeds or sunflower seeds

Ca. 15 grams of dried green seaweed or broad-leaved parsley

Salt + Pepper

Before you get started!

1. you need a clean sharp wide knife
2. minimize handling of the meat
3. cut in one motion

Preparation: (1,5 hour)

Carefully cut the fish into 1.5 cm. square pieces - of filet split in the middle and subsequently longitudinally and transversely - as in cubes.

Squeeze the citrus fruits in a bowl and remove the kernels from the chilli, chop into small pieces and add it to the citrus juice.

Carefully mix the juice and chili with the meat along with thin leeks. Leave in refrigerator for 1 hour is important!

Meanwhile, toast the kernels in olive oil on a pan, add a little salt.

Take the fish out of the fridge and add 2 teaspoons of olive oil season with salt and pepper.

Arrange with finely sliced radishes, toasted kernels and dried seaweed / parsley on top.

On the side suggestions: Edamame beans and soy (preferably mix a sweet soy for fish and traditional.

Please enjoy!

Find more recipes - @sashimiroyal #sashimi