



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

Fried Hiramasa with vegetables and pasta.

For 4 persons, starter:

200 grams of Hiramasa, Yellowtail Kingfish, loin / piece of fillet

1pc / 250gram fresh green pasta (spinach)

2 spring onions

12 cherry tomatoes / or dates tomatoes

2 carrots medium size

1 handful of pea pods

½ dl toasted kernels, preferably pumpkin

1 handful of fresh peas or other fresh shoots

2 lime or lemon

2 tbsp. olive oil

2 cloves of garlic for frying - Possibly chilli spice and ½ dl soy

Before you get started!

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

Preparation: (30 min)

The fish is cut into 4 equal pieces with skin on. Season with salt and pepper.

The vegetables are finely chopped, fried on the pan in olive oil and slices of 1 clove garlic.

The meat is roasted at the same time on a warm pan in olive oil on the skin side 6-10 min. depending on the thickness and whether you like it pink or well done. Throw garlic - thin slices on the pan and fry with the meat.

The pasta is cooked - see cooking time on the package - usually 2-4 min.

Arrange pasta first then the vegetables sprinkle with kernels and finally the meat on top, squeeze lemon / lime juice over the meat - garnish with pea shoots (other fresh shoots can also be used).

Extra chili, lime / lemon and soy on the side.

Enjoy!

Find more recipes - @sashimiroyal #sashimi