



## Light Crudo with Crane Bay® Katsu Hamachi Loin (Serves 4)

### Ingredients:

14oz Crane Bay® Katsu Hamachi Loin,  
sliced to about 1oz portions  
¼ cup of blueberries  
¼ cup of cantaloupe or any type of melon,  
cut into ½" strips

1 TB of lemon zest  
1 TB of scallions, thinly sliced  
1 TB of mint, chiffonade  
1 TB white truffle oil  
2 tsp soy sauce

### Preparation:

1) In a small bowl, whisk oil and soy sauce together and set aside. 2) Arrange sliced portions of Hamachi in a single layer. 3) Top each slice of Hamachi with any amount of melon strips and blueberries. 4) Drizzle over oil and soy sauce mixture. 5) Garnish with lemon zest, mint and scallions. 6) Serve immediately or prepare in advance by wrapping tight in plastic wrap and refrigerate for up to 4 hours.

**Please contact your DNI Group representative today.**

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ALL RECIPES ARE PRODUCED BY DNI GROUP'S CORPORATE CHEF, KEVIN LEE