



Spicy & Sweet Crudo with Crane Bay® Katsu Hamachi Loin (Serves 4)

Ingredients:

14oz Crane Bay® Katsu Hamachi Loin,
sliced to 2oz portions
¼" thick sliced plum – 7 pieces
¼" thick sliced jalapeno – 7 pieces
1 TB rough chopped fennel

2 tsp light soy sauce
1 tsp chili oil
1 TB white truffle oil
Fresh cracked pepper

Preparation:

1) In a small bowl, whisk oils and soy sauce together - set aside. 2) Arrange slices of Hamachi in a single layer on plate. 3) Top each slice of Hamachi with sliced plum then sliced jalapenos. 4) Drizzle soy sauce oil mixture over the top. 5) Garnish with fennel. 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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