



Crane Bay® Sashimi Grade Atlantic Salmon, koji marinated and torched rare with white truffle oil (Serves 1)

Ingredients:

Crane Bay® Sashimi Grade Atlantic Salmon
Pre-Cut – 5oz. sliced into 3 thick pieces
Koji – 1TB
2TB Umami butter softened

Truffle salt – 1tsp
Green leaf lettuce to garnish
Ogo nori – 1TB to garnish

Preparation:

- 1) Lightly rub each piece of salmon with an even amount of umami butter. Place on a metal pan and sprinkle koji over all the salmon pieces. Rest for 10-15 minutes.
- 2) Next, use a handheld torch and sear the top of the salmon until you see some browning.
- 3) Plate with lettuce. Carefully transport the salmon and lay on top of the lettuce seasoned with truffle salt.
- 4) Top with ogo nori for garnishing. Add extra koji on plate for presentation and tasting. Serve with rice or stand alone appetizer.

Please contact your DNI Group representative today.

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