



Crane Bay® Steelhead Trout Tartare and Avocado Tower (Serves 4)

Ingredients:

Crane Bay® Steelhead Trout, 300g, minced
Sweet or red onion, 2TB 1/8" diced
Dill, 1TB rough chop
Sesame oil or chili oil, 2 tsp
Pink salt – 1 tsp and extra to taste

Black pepper – to taste
Black sesame seed – 1 tsp
2 ripe avocado
Fresh lemon juice, 2TB
Micro arugula - handful

Preparation:

1) In a medium bowl, combine steelhead trout, onion, dill, oil, salt, pepper to mix well. 2) Fold in gently black sesame seed and set aside. 3) Scoop out avocado and remove seed. 4) In a small bowl, place avocado and lemon juice to mash with a potato masher until a rough paste. Season to taste with salt and pepper. And set aside. 5) Plate four portions using a 3" ring mold. Place avocado mixture down with tartare on top, repeat once to have 4 quarter inch thick layers. 6) Garnish with arugula. 7) Serve immediately.

Please contact your DNI Group representative today.

Telephone: (415) 382-9999 **Fax:** (415) 382-9990 **Email:** sales@dnigroup.com