

Halibut Sashimi with Hana Tsunomata® Gelée

HANA TSUNOMATA® GELÉE: TO SERVE 4

- 15 g Hana Tsunomata®
 - Pinch Sea Salt
 - 1 L or 4 Cups Water
 - Pinch Freshly Ground White Pepper
- Using a small pot, bring to a gentle simmer the water with 10 g of Hana Tsunomata® and the pinch of salt and pepper. Shut off the heat and let stand for 2 minutes.
- During the 2 minute wait, soak the remaining 5 g of Hana Tsunomata® in cold water for 20 seconds, then drain and reserve.
- After the 2 minutes, strain the Hana Tsunomata® and water mixture through a fine chinois. While straining, press gently on the Hana Tsunomata® to achieve maximum yield while avoiding to disturb the Hana Tsunomata® excessively which could cause impurities to form in the gelée.
- Pour the strained hot liquid onto 4 separate plates and then delicately place some of the reserved Hana Tsunomata® onto each plate, in a decorative and pleasing manner while submerging it into the liquid.
- Place the plates in the refrigerator making sure they are level so the liquid will form evenly on the plates. Note: As the liquid cools it will form into a gelée.

HALIBUT SASHIMI:

- 60 g Halibut
- Plate dressing suggestions: microgreens, sliced radish, cherry tomato wedges, and edible fresh flower pedals.
- Trim the halibut and slice very thinly, you can either serve as is or marinate lightly if desired. Place delicately the thinly sliced halibut on top of the plates with the Hana Tsunomata® gelée. Serve with a few microgreens, sliced radish, cherry tomato wedges and edible fresh flower petals.



