




ROSH CHODESH CLUB
WITH CHEF GABE

HAMACHI CARPACCIO

 Serves: 4 as an appetizer

Ingredients

1 lb. Hamachi, skin off
½ cup salt
1 cup sugar
2 tbsp. ground coriander
1 tbsp. orange zest

1 cup rice wine vinegar
1 small jalapeño, remove seeds
2 small persian cucumbers
¼ of a honey dew melon
1 orange (Cara Cara)
4 spring radishes
2 stalks spring onion with bulb
¼ cup extra virgin olive oil

Salt to taste



Directions

Cure the Hamachi with a mixture of sugar, salt, coriander and orange zest. Let the fish cure in the sugar salt mixture for a minimum of 30 minutes and up to a maximum of 24 hours.

Cut the orange into supremes and set aside. Next cut the cucumber, honeydew, and radish into small dice and mix them in a bowl. Thinly slice the spring onion on a bias and also set aside.

Blend the jalapeño and rice wine vinegar in blender until smooth. A foam may form on top of the vinegar mixture; save it for plating later.

Rinse the Hamachi of the curing mixture and dry it completely. Thinly slice the fish.

To plate, lay a thin layer of cured Hamachi across the plate. Spoon some of the cucumber, honeydew, and radish mixture over the fish. Next, place some orange slices and sliced spring onions on top. Drizzle with extra virgin olive oil and some of the jalapeño vinegar. If a foam formed, dollop a few mounds of foam on top. Finish with a sprinkle of sea salt.

Serve with some plain salted crackers.

