Marinated Black Kingfish with Smoked Ocean Trout, Baby Fennel and Citrus Fruits

Recipe provided with compliments of Matthew Kemp

Ingredients

1 side Kingfish – 1kg – skin on
60g Sea Salt
30g Castor Sugar
2 limes – juiced and zested
½ bunch coriander
2 x Star Anise
1 x Red Chilli – Small

Method

1. Blend all ingredients together.
2. Lay Down ½ marinade in non-reactive tray.
3. Place fillet skin side down onto salt mix.
4. Place the rest of salt mix over the flesh side of fish. Cover and refrigerate for 4 hours.
5. Remove, wash, pat dry and remove skin.
6. Place in freezer before slicing.

Dressing

200ml E.V.O Oil
200mL Olive Oil
4 navel oranges – zested
150mL Verjuice
Sea Salt
Method

1. Infuse oils and zest for 2 Hours @ 35°C Cool. Pass.
2. Add Verjuice and salt to taste.

To Serve (10 persons)

250g Kingfish – sliced
250g Smoked Ocean Trout
100g diced citrus segments – orange, pink grapefruit and lime
30 slices shaved baby fennel – stored in ice water
10 tsp fennel – Brunoise
1 tblsp fennel frond – chopped
1 punnet baby lemon balm – trimmed and washed
100ml dressing

NOTE: This recipe has been designed for preparation in a commercial kitchen.