



SEA BREAM SASHIMI WITH SWEET AND SOUR SEAWEED

Categoria: Main Courses **Tempo di preparazione:** 10 minutes **Difficoltà:** facile 🕒

Ingredienti per 4

- 350 g sea bream (gilt-head bream)
- 1 green tomato
- a few leaves of basil
- 1 lime
- 2 tablespoons extra virgin olive oil
- salt, to taste
- pepper, to taste
- 100 g desalted seaweed
- 1 teaspoon mustard
- 2 tablespoons white wine vinegar
- 1 tablespoon low salt soy sauce

This stunning main course can be prepared in only 10 minutes...Just try and you will see!

Difficulty: **easy**

Cost: **moderate**

Preparation time: **10 minutes**

Serves: **4**

Method

Cut the seabream for sashimi, that is thinly across the grain, and salt it.

Prepare a dressing made from a tablespoon of water, half of the green tomato, lime juice, basil and a tablespoon of extra virgin olive oil and dress the fish.

Dress the seaweed with a sauce made from: 1 tablespoon of mustard, 2 tablespoons of white wine vinegar, 1 tablespoon of low salt soy sauce and 1 tablespoon of extra virgin olive oil.

Serve the sashimi with its sauce in a half moon on a plate, and garnished with the rest of the green tomato, finely-diced, and place the seaweed in the centre of the plate! Enjoy!

