

## **Carpaccio of kingfish, shaved fennel, plum, pomegranate, dill**

Serves 5

### Ingredients

500grams of filleted Hiramasa Kingfish

1 fennel

Seeds of 2 pomegranates

Extra virgin olive oil

Salt flakes

20grams of freeze dried plum – powdered

Dill

### Method

Thinly slice the kingfish onto your plate of choice. Shave the fennel into ice water, dry and arrange on top. Scatter the pomegranate seeds onto the fennel then drizzle with olive oil and sprinkle with salt. To finish dust with plum powder and arrange dill tips as you desire.