



# COOKING DEMOS

## WITH CHEF MARK RIGANO

Tuesday, May 5 @ 11 AM

### HAMACHI SASHIMI (YELLOWTAIL)

#### Ingredients:

sushi-grade yellowtail	2.5 ounces
garlic, finely minced or pureed	1 clove
yuzu juice (or lemon juice)	2 Tablespoons
ponzu	1 Tablespoon
serrano chile (less than 1/4 of 1 serrano)	1 each
Cilantro leaves for garnish	As Needed
Olive Oil or Chile Oil (optional)	As Needed

#### Method:

1. Finely grate garlic using micro plane or mortar
2. Clean blood line from yellow tail, slice thin (can partially freeze if having difficulty slicing thin).
3. Slice serrano chile paper thin
4. Dip one side of yellowtail in garlic to lightly glaze.
5. Place yellow tail on serving plate, dress with yuzu and ponzu.
6. Garnish with serrano chile, cilantro and oil.

