

Hamachi ,coconut milk and lovage

Components:					Procédure :
Hamachi gravalax					Mix salt and sugar, In a food pan sprinkle some mix of salt and sugar put the fish and rasp lime and lemon skin After that cover with sugar and salt mix, And leave it to marinate for 6 hours minimum. After that wash it with ice water, rasp lime and lemon again. And vacuum and keep
hamachi fillet	Kg	1.000			
Salt	Kg	0.700			
sugar	Kg	0.300			
lemon	Kg	0.200			
lime	Kg	0.120			

coconut lovage vinager					In a bowl take the measured coconut milk, Cut the vegetables to the and add to the coconut milk, Finally, add the lovage and mint with lovage oil.
Coconut milk	kg	0.100			
lovage oil	kg	0.030			
green capsicum	kg	0.050			
Tomoto	kg	0.080			
Mint	kg	0.003			
lovage	kg	0.005			
ginger	kg	0.020			
Salt	kg	0.002			

Finishing					To plate it, Slice the Hamachi gravlax, arrange in half moon shape in serving bowl, And pour in the coconut lovage vinegar. And garnish with lemon caviar and leaf buds.
Hamachi gravlax	kg	0.09			
Coconut lovage vinager	kg	0.040			
lemon caviar	kg	0.005			
leaf buds	pcs	3.000			