

# Orange Roughy carpaccio, NZ Yuzu beurre blanc, Wakame fronds

*Yield: 20 canapé pieces*

## **Ingredients**

400g orange roughy, thinly sliced into 40 slices  
1 tablespoon Wakame dried fronds (<http://www.pacificharvest.co.nz/>)  
20 little individual dishes or spoons (could also use Chinese spoons)  
20 cocktail forks

## **Beurre blanc**

3 whole NZ Yuzu lemons, juice only (use standard lemon if Yuzu is unavailable)  
3 tablespoons shallots, finely chopped  
2 cloves fresh garlic, finely chopped  
1/3 cup white wine  
160g salted butter, diced into small cubes  
1 tablespoon fresh dill, finely chopped



To make the beurre blanc, place lemon juice, shallots, garlic and white wine into a saucepan and bring to the boil and reduce by half. Strain to remove shallots and garlic. Place the liquid back in to the saucepan and bring back to the boil.

Take off the heat and slowly whisk in the butter, a few cubes at a time. Once all the butter has been added, add dill and mix until combined.

Soak the fronds in tepid water for 5 minutes, to bring back to their original state.

To serve, place a couple of slices of orange roughy into the dishes or spoons. Drizzle each dish with 2 teaspoons of beurre blanc. Garnish each with Wakame fronds and serve immediately with a cocktail fork.