

Horopito dusted Ling taco, pico de gallo, Zany Zeus lime yoghurt

Yield: 20 canapé pieces

Ingredients

400g ling fillets, cut into 40g pieces

Pinch of sea salt

1 teaspoon horopito rub

3 x 10.5cm tortilla wraps, using a 7cm round cutter, cut 20 rounds from the tortillas

Pico de gallo

1/3 cup vine ripened tomatoes, finely diced, seeds removed

1/2 cup red onion, finely diced

4 tablespoons caster sugar

1 cup white wine vinegar

2 tablespoons fresh coriander, finely chopped

20 baby spinach leaves

Zany Zeus lime yoghurt

1/2 cup Zany Zeus yoghurt

Zest of one lime



Pre-heat oven to 180°C.

To prepare the ling, place ling into a small bowl and add sea salt and horopito rub. Mix until well combined then place onto a greased baking tray.

For the pico de gallo, combine caster sugar and vinegar in a medium bowl and mix until sugar is dissolved. Place red onion into the vinegar mix and leave for at least 30 minutes. Drain the onion from the vinegar mix and discard vinegar mix. Add tomatoes and coriander to the onions and mix until well combined.

For the lime yoghurt, combine yoghurt and zest and mix until well combined.

To serve, cook the fish in a preheated oven for 4-6 minutes. Lay out the tortilla rounds. Spread a level teaspoon of lime yoghurt on each round. Place a baby spinach leaf on top of each round, followed by a piece of cooked ling. To finish, garnish with pico de gallo.