

Jack Mackerel Sashimi with dashi jelly, radish & wasabi mayonnaise

This smart canapé offers a fresh & mild way of presenting Jack Mackerel. The Japanese flavours work well without being to dominant.

Ingredients – Dashi

3 cups Water

9cm square Kombu

3 Tbsp Dried Bonito Flakes
(katsubushi)

Dashi Jelly

250mls Dashi

1.8gms Powdered Agar

Garnish

3 Radishes – slice 20 thin rounds

20 Red Baby Mizuna

1 Lemon cut into 20 thin wedges

Kewpie Wasabi Soy
Mayonnaise

Jack Mackerel

300gms Jack Mackerel
Fillet– Sashimi grade, sliced
into 20 x 15gm slices

Makes 20 canapés

Method – Dashi

- Cut kombu in half and soak in measured water for 10-15 minutes.
- Place in a saucepan and heat until the water begins to boil.
- Remove the kelp as soon as the water begins to boil. Add a dash of water then the bonito flakes. Cook for one more minute uncovered, and then remove from heat.
- Give the bonito 5 minutes to settle to the bottom of the saucepan
- Carefully strain the dashi into a container avoiding the bonito flakes.
- Allow to cool & refrigerate till required.

Dashi Jelly

- Place dashi stock into a small sauce pot & bring to the boil, add the agar & simmer for another 20-30 sec constantly stirring. Remove from the heat.
- Line a container approximately 20cm x 20cm & 20-30mm deep with plastic food wrap then pour the jelly mixture into the container. Allow to cool & set. Once set the plastic wrap will allow you to remove the set jelly easily.
- Once removed the jelly can be cut into shapes, ensure the plastic food wrap is removed when serving.

Completing the Canapé to Serve

- Select 20 crockery Asian spoons
- Arrange the Jack Mackerel in the middle of the spoon
- Cut the Dashi into strips wide & long enough to lay over the Mackerel, then lay the dashi strips over the Mackerel.
- Arrange the other garnishes evenly across all of the spoons.
- Serve slightly chilled.



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