

Cured Spencer Gulf Hiramasa Kingfish, straciatella, bottarga and mint oil

By Giovanni Pilu, Pilu at Freshwater

Serves 4-6

Ingredients

250g castor sugar
250g Olsson sea salt, fine
Zest of a small orange
Zest of a two small lemons
½ bunch thyme
500g Spencer Gulf Hiramasa kingfish fillet, skinned & deboned

1 tbsp lemon juice
1 tsp Dijon mustard
1 tbsp colatura di alici*
120ml extra virgin olive oil

1 bunch mint leaves
250ml grape seed oil

250g Vanella straciatella
100g pistachio, roasted
50g Pilu Bottarga
½ punnet micro herbs
Olsson smoked salt

Method

Mix together the sugar, sea salt, zest of one lemon, orange zest and thyme. Place the fish fillet on a tray lined with grease proof paper. Cover the fish with the curing mixture and turn to coat. Cover and chill for 2-3 hours. Rinse and pat dry.

Bring a pot of water to the boil. In the meantime, put some cold water and ice into a medium bowl, and arrange a double layer of paper towels on the counter. Holding them by the stalks, plunge the leaves into the boiling water for 30 seconds, be sure to plunge the herbs into the ice bath immediately after removing them from the boiling water. Leave in the ice bath for a full 1 minute, remove them from the water and squeeze dry with the paper towels. Pick the leaves from the stems.

Heat oil to 60C then place in a small blender with mint leaves. Blend for approx. five minutes. Strain oil by squeezing through a muslin cloth.

Slice the fish, approx. 3mm thick and arrange on a plate. Whisk together the dressing ingredients – lemon juice, mustard, colatura and extra virgin olive oil. Cover the fish with the dressing and allow to sit for a minute.

Mix the straciatella with zest of one lemon, a drizzle of olive oil and sea salt to taste. Arrange the straciatella in four strips on a round serving platter. Place the slices of kingfish in between the straciatella. Arrange pistachio over the kingfish then grate bottarga generously. Drizzle mint oil over the dish and finish with micro herbs and a pinch of Olsson smoked salt

*Use Asian fish sauce if colatura not available



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