



## Yellowtail sautéed in butter & soy sauce

Enjoy the delicious pairing of umami-rich Yellowtail with butter and soy sauce. Goes so well with steamed rice, you'll want to keep eating more.



### Ingredients (for 2 servings)

- 2 Yellowtail filets
- Pinches of salt & pepper
- 1 T pastry flour
- Salad oil, as needed
- Sprigs of kinome (Japanese pepper/prickly ash), small amount
- (A)
  - 2 t butter
  - 1 t cooking sake
  - 1 T mirin
  - 2 t soy sauce
- Sprigs of kinome (for decoration), as needed

### Directions

1. Sprinkle the fish with salt and pepper, dab away the moisture, and dredge with flour.
2. Heat the oil in a frying pan, cook 1 in it until golden brown, and dish up.
3. Add (A) to the frying pan from 2, and when it comes to a boil, add the first sprigs of kinome. Drizzle over 2, then decorate with more kinome sprigs.

Pointer: If you can't find kinome, you can also decorate the dish with the tips of green spring onion shoots cut into 5-cm lengths.