



White trevally with tomato marinade

Savor the synergistic effect created by the acidity of the tomatoes in combination with the umami-rich fish.



Ingredients (for 2 servings)

150 g White trevally, sashimi-grade/Saku (uniform block)
3 medium-sized tomatoes
Pinch of salt
Tempura flour, as needed
Oil for frying, as needed
5 or 6 shiso (perilla) leaves, cut in thin strips
(A)
4 T cooking sake, boiled down to reduce alcohol
2 T vinegar
2 T light soy sauce
2-3 T marmalade
1 T lemon juice
1 T olive oil

Directions

1. Place (A) in a shallow tray and mix well.
2. Cut the tomatoes into small pieces, heat in the microwave for 3 minutes, and lightly crush. Add to 1 along with the shiso to make the marinade.
3. Cut the fish into easy-to-eat portions and lightly sprinkle with salt. Dredge with tempura flour and deep-fry until crispy in oil heated to 170°C (338°F), then soak in 2.

Pointer: Also delicious with the fish left raw as sashimi rather than cooked as tempura! Also try substituting seabream, horse mackerel, Japanese Spanish mackerel, or flounder!