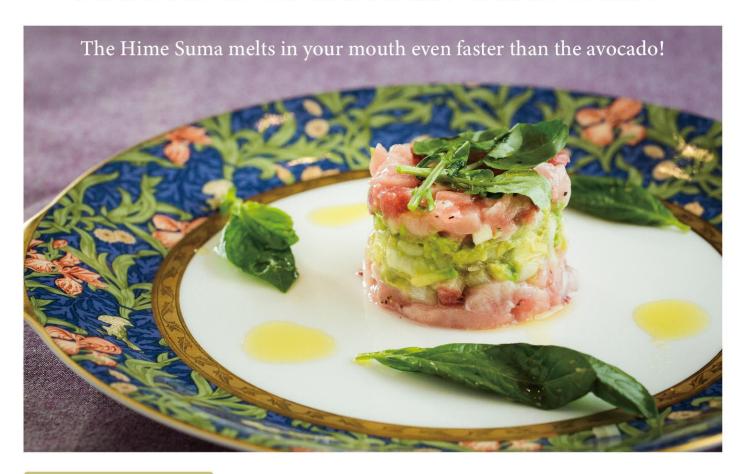


Hime Suma tartar



Ingredients (serves 2)

Hime Suma (for sashimi) 1 cut (around 100 g, cut into 5-mm cubes)

Avocado 1 half (diced) Onion 1 half (diced)

Watercress (stem) 2 stems (cut into 5-mm pieces)

Basil leaves
Balsamic vinegar
Lemon juice
Salt and pepper
Olive Oil
Salt and Market
A small amount

Watercress (leaves) 2 leaves

Recipe

Α

- 1. Sprinkle salt and pepper on the Hime Suma, mix well, and chill in a refrigerator.
- 2. Mix with "A".
- **3.** Cut the bottom off of a 500-ml plastic bottle to make a 5-cm-tall molder. Place it at the center of a plate, and press ingredients in with a spoon in the order of 1, 2 and 1, making three layers. Then remove the molder, sprinkle with olive oil, and garnish with watercress. Scatter basil leaves and sprinkle with salt and pepper.