

RECIPE: HAMACHI TATAKI

CONDIMENTS & OIL

Olive oil, 8 fl oz.

Red wine vinegar, 4 fl oz.

VEGETABLES

Jicama, 0.25 oz.

Shallot, 1

Fresh chives, 0.21 oz.

MISCELLANEOUS

Yuzu Juice, 250 g or 8.82 oz.

Sodium Alginate, 2 g or .02 oz.

Calcium Chloride, 2.5 g or .09 oz.

Sour Cherries, 1 oz.

Hamachi, 2 oz.

Daikon Sprouts, 0.12 oz.

Granny Smith apples, 0.25 oz.

Mizuna Greens, 0.12 oz.

Smoked sea salt, 0.25 tsp.