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**2015**



THE NEW KIDS ON THE BLOCK *with*  
**Emma McCaskill  
& Scott Huggins**  
Kingfish, ponzu and radish

"We have a kitchen garden in the vineyard and we grow various radishes," says Emma McCaskill. "We plant each garden bed at different times – allowing some of the radishes to go to seed and some to go to flower, using them at various stages for this dish." Begin this recipe a day ahead to make the ponzu.

**Prep time 20 mins (plus standing, freezing)**  
**Serves 4 as an entrée**

- 200 gm sashimi-grade kingfish loin and belly, cleaned, thinly sliced
  - 3-4 assorted radishes (such as purple plum, Munich beer, fireball, rat-tail and Spanish black), thinly shaved on a mandolin
  - Extra-virgin olive oil, for drizzling
  - 4 pinches of freeze-dried yuzu juice flakes (see note)
  - 8 baby tips of wild watercress or any leaf from the mustard-greens family
  - 6 radish flowers or other edible flowers
- Ponzu**
- 110 gm daikon (about ¼ small), peeled and coarsely chopped
  - Finely grated rind of ½ lemon
  - 1½ tbsp soy sauce
  - 1½ tbsp tamari
  - 1 tbsp sake
  - 1 tbsp strained lemon juice
  - Pinch of togarashi (see note)
  - 3 tsp finely chopped chives

**1** For ponzu, blend daikon in a food processor until smooth (2-3 minutes). Add remaining ingredients except chives and refrigerate overnight for flavours to develop. Add chives, and stir ponzu well before using.

**2** Arrange sashimi in circles on serving plates, drizzle 3 tsp ponzu over each and lightly season with salt. Season radishes with oil and salt, and arrange over kingfish, scatter with yuzu, garnish with watercress and flowers and serve.

**NOTES**

McCaskill and Huggins use freeze-dried yuzu juice flakes from Fresh As (fresh-as.com). Fresh As products can also be ordered from The Essential Ingredient. Togarashi, a spice blend, is available from Japanese grocery shops and some health-food shops.

**MY NOTES**

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