

Carpaccio of Yellowtail Amberjack

Serves 1 | Active Time: 15 minutes | Total Time: 15 minutes

Swick

Chef's Notes

In the video, Jacques starts with a much larger piece than what is needed for 2 people. If a large filet like this is purchased, it is great to serve to a larger group as a first course, serving about 2 ½ ounces per person for an appetizer. Jacques would thinly slice all of the portions, setting the first one on a plate, topping with plastic wrap, then alternating between the plastic wrap and the sliced fish, refrigerate until it is time to serve.

Preparing the carpaccio of yellowtail

Sprinkle 2 serving plates lightly with salt. Arrange the thin slices of yellowtail on top. Using a small, fine strainer, dust the fish with wasabi powder, then drizzle with soy sauce. Lightly sprinkle with paprika and drizzle with olive oil. Sprinkle chives over the top.

Step 1: Preparing the carpaccio of yellowtail

- Kosher salt
- 5 ounces yellowtail amberjack, thinly sliced
- ½ teaspoon wasabi powder
- 2 teaspoons soy sauce
- Dash paprika
- Extra-virgin olive oil
- Chives

Step 2: Serving

Serve immediately.