



## FLUKE TARTAR WITH DAIKON

Makes 4 servings.

Local fluke has a sweet mild flavor which I do not tire of in the summer. Daikon is easy to grate and has a nice bite to compliment the fluke.

### INGREDIENTS

- 1¼ pounds skinless boneless sashimi quality fluke
- 4 scallions including green parts, thinly sliced
- 1 jalapeno pepper seeded, coarsely chopped (See Note)
- 3 tablespoons extra-virgin olive oil
- 3–4 tablespoons lime juice
- Kosher salt
- Freshly ground black pepper

### GARNISH

- Large piece of daikon, coarsely grated (See Note)

### PREPARATION

1. Pat fish dry, cut into ½ inch squares and place into a bowl. Add scallions, jalapeno pepper, olive oil, lime juice, salt and pepper. Combine and season to taste with lime juice, salt and pepper.
2. Peel the daikon and grate coarsely.

3. To serve, arrange the grated daikon on plates with the fluke in the center.

## **NOTE**

When seeding jalapeno peppers, I advise wearing thin plastic gloves, to avoid irritating your skin or eyes.

You can grate the radishes on the large holes of a box grater or on a mandolin.