



fresh produce



QUALITY SEAFOOD

• seafood



• gourmet



Origin matters



Fjord Trout Tartare with Tempeh Chips

Serves: 2-4

Ingredients

- 20g ginger torch (bunga kantan)
- 200g trout
- 10g shallots
- 10g cilantro
- 20g tomato
- 30g calamansi juice
- 20g cucumber
- 20g tempeh chips
- 5g lime leaf
- Olive oil

Garnish

- Sesame seeds
- Cilantro

Description

1. Dice the ginger torch, shallots, cilantro, tomato, and cucumber and set aside.
2. Dice the trout and marinate it with the calamansi juice, salt and pepper for at least 15 minutes.
3. In a mixing bowl, combine the diced ginger torch, shallots, cilantro, tomato, cucumber and marinated trout. Adjust seasoning with salt and pepper if needed.
4. Place the trout tartare on top of the tempeh chips and garnish with sesame seeds and cilantro. Enjoy!

Recipe by Chef Jia Le Woh