



Sesame Horseradish Kingfish with Ponzu-Ginger Sauce and Finger Lime Caviar

Serves: 1
Prep time: 8 Minutes
Cooking time: Nil

Ingredients:

- 120g kingfish fillet
- 2 finger limes
- ½ tablespoon horseradish
- 1 tablespoon black or white sesame seeds

Ponzu-Ginger Sauce

- 2 tablespoons fresh lime juice
- ½ tablespoon rice vinegar
- 1½ tablespoons soy sauce
- 1½ tablespoons mirin
- 1 teaspoon brown sugar
- pinch chilli powder
- ½ teaspoon grated ginger

Method:

- Spread the horseradish all over the fish fillet
- Roll the fish in sesame seeds
- Thinly slice the fish fillet, place on a serving plate
- Sprinkle with the [finger limes caviar](#) (the flesh)
- Mix the ponzu-ginger sauce ingredients together in a jug
- Drizzle sauce over the fish slices
- **Serve and Enjoy!**



*This truly is melt in your mouth
deliciousness and so so easy*