

*Ultimate Chef Central Coast | May 2008
Budi Kazali, Ballard Inn & Restaurant, Ballard*



Originating in East Asia, the yuzu is believed to be a hybrid of the sour mandarin and Ichang lemon. The resultant blend has a tart flavor closely resembling that of the grapefruit, with Mandarin orange overtones, and is prized for its aromatic zest and juice. It made for a perfect granita which was praised by the judges as being a "creative way to play up the cool fresh flavor of the raw fish". We are proud to feature it as our notable yuzu dish from the 2008 Ultimate Chef Central Coast competition.

Hamachi Sashimi ***Herb and Citrus Salad and Yuzu Granita***

Serves 4

*1 lb sushi grade Hamachi, cut into 20 thin slices
1 each blood orange, meyer lemon, lime, orange,
and grapefruit*

*mixed herbs (basil, cilantro, mint, parsley, chervil,
chives), cleaned whole leaves*

Citrus Dressing (recipe follows)

Yuzu Granita (recipe follows)

Segment citrus and reserve juice. Prepare the dressing. Arrange 5 sliced of fish per plate in a circle, season with salt and pepper to taste. Mix herbs with citrus segments, half the dressing, and salt and pepper to taste. Place salad in center of each plate. Drizzle remaining dressing over fish. Scrape granita with fork, and place on top of salad.

Citrus Dressing

3 Tbsp reserved juice of citrus

½ Tbsp soy sauce

4 Tbsp extra virgin olive oil

½ tsp minced shallots

salt & pepper

Combine all ingredients.

Yuzu Granita

½ c yuzu juice (available in asian markets)

1½ c water

½ c sugar

Boil water and sugar just to melt sugar. Chill in ice bath. Add yuzu juice, and pour into flat container. Stir every 30 minutes to form large ice crystals, until frozen.