

Geraldton Kingfish Crudo with Orange Vinaigrette

A dainty and delicious light entrée for lunch or dinner; we married our Geraldton Kingfish with some WA citrus, fresh fennel fronds, a tiny spike of chilli, and a light splash of orange vinaigrette. Summer on a plate!

Ingredients:

300g very fresh, boned Geraldton Kingfish
 - finely sliced
 2-3 navel oranges, peeled and segmented
 (see notes below)

Orange Vinaigrette

3 Tb freshly squeezed orange juice
 ¼ tsp finely grated orange zest
 ¼ tsp grainy mustard
 3 Tb extra virgin olive oil
 ¼ tsp sea salt
 Freshly ground black pepper

To serve:

Fennel fronds
 Fennel flowers (optional)
 1 red chilli, seeded and very finely sliced



Instructions:

- To make the vinaigrette, combine the orange juice, orange zest, grainy mustard, sea salt, and black pepper in a small bowl and whisk to combine.
- Add the extra virgin olive oil and whisk again.
- Taste and adjust seasoning as desired.
- Place orange segments onto plates.
- Drape a slice of Geraldton Kingfish over each segment.
- Drizzle a little orange vinaigrette over each piece of fish.
- Scatter over fennel fronds, fennel flowers - if using - and touches of chilli and serve immediately.

Notes:

- To segment orange, remove peel and white pith with a small sharp knife, cut down either side of the membrane to release segments.
- If the segments are very thick, slice in half lengthways – so they are similar in size to the fish slices.
- Squeeze membrane over a bowl to catch juice. Discard membrane.
- Vinaigrette can be made ahead and stored in a jar in the refrigerator.

Serves 6