

Gulf Fish Crudo by Hot & Hot Fish Club



INGREDIENTS

- 1/2 pound fish fillet - red snapper, grouper, etc.
- 1/2 teaspoon herb salt or coarse salt
- 2 tablespoon pink lemon juice (also works with lemon or lime)
- 1/2 cup shaved fennel
- 1/4 cup shaved radish
- Lemon oil
- Pea tendrils - garnish

DIRECTIONS

Using a very sharp knife, slice the fish very thin. Set aside in a plate organized one after another.

Season with our prepared salt, and let rest for 3-5 minutes. Then, pour citrus juice all over the fish and garnish with fennel and radish.

Finish with a little lemon oil drizzled over the top.

CHEF NOTES

- Salt used is Hot and Hot Fish Club's *All Purpose Herb Salt* and we add 1 lemon zest and 1 orange zest for 1 cup of salt, mix together