



CEBOLLA DEL EMPERADOR

PREPARATION

Roll the edges of the marlin in the chopped herbs & sesame seeds. Put to one side.

Roughly chop the vegetables, put into a dish & cover with olive oil. Season with the pink peppercorns & sea salt flakes.

Cook in the oven at 150 degrees centigrade for 45 minutes-1 hour.

Blitz the roasted camomile stems & put through a sieve to extract the juice. Add the juice & grated Parmesan to the mashed potato. Keep warm.

Add sesame oil to a hot pan & seal the edges of the marlin. Then lay flat to cook through.

Assemble by spooning the potato into the middle of the plates. Lay the marlin at the side of the potato.

Spoon confit of garden vegetables along the side & garnish with camomile flowers. Use the juices from the vegetable pan to drizzle over

INGREDIENTS

400g marlin

3 Tablespoons of black & white sesame seeds
Selection of freshly chopped herbs of your choice

4 Tablespoons sesame oil
4 large potatoes mashed
Handful of camomile stems roasted in olive oil
Handful of camomile flowers

Your choice of fresh garden vegetables
Tablespoon of pink peppercorns

Sea salt flakes
50g grated Parmesan.