

## **Italian Crudo with Fresh Garden Flavor**

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Italian Halibut Crudo with Mint

1 generous pound fresh halibut filet, well chilled

Juice of 5 to 6 limes

Dash kosher salt

Spring onions, sliced finely, white and green parts divided

1 tomato, skinned and finely diced

Rind of 1 lemon, yellow part only, finely diced

½ jalapeno, seeds removed, finely diced

Handful of mint leaves, cut into chiffonade

Pinch red pepper flakes

Sea salt to garnish

Place the halibut filet on a work surface and with a very sharp knife, slice it into two thin steaks. Thinly slice the steaks into fine long pieces. Place into a large non-reactive bowl, cover with lime juice, and add the white parts of the spring onion. Cover and place into the refrigerator for 1 to 2 hours. Meanwhile, prepare the remaining ingredients.

Once you have your remaining ingredients ready to assemble with the cured fish, it's only a matter of mixing. In the same bowl you've cured the fish in, place the skinned diced tomatoes, diced lemon rind, diced jalapeno, schiffonade mint leaves, and pepper flakes. Toss gently with your hands. Transfer to a serving bowl, and garnish with a light sprinkling of sea salt.

The crudo is now ready to eat. Serve on a plate with crackers or bread, or simply by itself.

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