

# Chef Tom Voigt [www.cheftomvoigt.com](http://www.cheftomvoigt.com)

Private Chef - Global Catering - Food Consulting



## Tapas of Swordfish belly Tataki with pickled Ginger



*„I prefer for most of my swordfish recipes the belly piece.  
Even quite cooked it remains juicy and the taste is also very rich.“*

Ingredients for 4 Persons:

Swordfish belly:

500 g Swordfish belly  
100 g fresh Tarragon  
100 g fresh Basil  
Sea salt, ground cumin, ground cardamon

Ginger pickles

200 g fresh Ginger  
100 ml rice vinegar  
40 g sugar  
Sea salt  
some Mirin  
grated lime peel

Fresh Herbs for garnish:

Chives  
Cilantro



### Preparation:

- Cut the swordfish belly in long Fillets
  - marinate with the salt, the finely chopped fresh herbs the cumin and the cardamon.
  - Let the swordfish rest so that the flavors can develop better.
  - Grill the sword fish on very high heat in a frying pan with a drizzle of vegetable oil just some seconds on every side to sear well and to get a flavorful crust, but keep the inside raw. Don't cover the fish, place it on a small baking tray and braise it slowly in the oven - 65°C for about 30 minutes - maybe less, depending on the oven and on the size of the fillet.
  - Cool the fish slightly and cut in thick mignons.
- 
- For the pickled ginger slice the peeled ginger on a cutting machine or with a very sharp knife.
  - Prepare a syrup with the rice vinegar, the sugar, the salt, the Mirin, and the lime peel and add the ginger slices. Cover and keep on about 60°C for about 30 minutes. Turn off the heat and allow the pickled ginger to cool slightly.

Serve the sword fish on a stone plate or a nice tile, garnish with the drip dry Ginger on top and finish with some chopped chives and cilantro

