



## *Hawaiian Kanpachi & Eggs*



*"Hawaiian Kanpachi is my favorite fish to eat and cook with. It is versatile, delicious and environmentally responsible."*

*– Chef Lee Anne Wong*

Baguette, thin sliced on bias

1/4" thick x 4" toasted dry in 325F oven until golden brown

1 egg, lightly beaten

Salt and pepper

Butter

Sour cream

6 slices Kanpachi sashimi

In a small nonstick pan, preheat the pan over medium high heat and melt a teaspoon of butter in the pan once hot. Add the beaten egg and season w salt and pepper, scrambling quickly, and as the eggs begin to set and are still slightly wet, remove the pan from the heat and stir in a teaspoon of sour cream. Spoon soft scrambled egg onto the golden toast point, shingle Kanpachi slices on top of eggs and spoon warm shoyu lime butter on top.

Garnish with rice crackers and fresh herbs (scallion, shiso, or cilantro)

Shoyu lime butter:

1 egg yolk

1/4 cup shoyu

1/4 cup fresh lime juice

2 Tbsp rice vinegar

3 Tbsp Hawaiian honey

1 whole finger lime peel, caviar removed and reserved

1 cup butter, melted hot 1/2 teaspoon cornstarch

Pinch salt

Pinch white pepper

Combine all ingredients in a blender and process on high until smooth and emulsified. Before spooning over the fish, per serving, combine 2-3 tablespoons shoyu lime butter with a small amount of finger lime caviar.