



Mediterranean Cobia Carpaccio

- 5oz (150g) Open Blue Cobia
 - 1oz (30g) capers
 - 3oz (80g) cherry tomatoes
 - 2oz (60g) black and green olives
- Aromatic herbs (mint, marjoram, thyme)
 - 2 cloves Garlic
 - Pinch of sugar
 - Soy Sauce

STEP 1

With a sharp knife on the side, cut the cobia into wafer-thin slices.

STEP 2

Drain the capers and chop thoroughly.

STEP 3

Place the cherry tomatoes on a baking tray, toss in olive oil with a sprinkle of sea-salt, sugar, marjoram and the garlic. Roast in an oven at 180°C/ 350 F for 15 minutes.

STEP 4

Remove the stone from the olives and cut into strips. Then begin preparing your dressing, combining your soy sauce, balsamic vinegar, sugar and oil.

STEP 5

To plate, arrange the cobia slices in a circular pattern. Complete the dish with capers, olives, cherry tomatoes, herbs and a generous drizzle of the aromatic dressing.