



## 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.