

INGREDIENTS

- 12 pcs Sea Urchin Harvest Uni Gold
- 20g Osetra caviar
- 1 tsp salt
- 1 tsp sugar
- Juice and zest of 1 lime
- 100ml grapeseed oil
- 2 radish, thinly sliced
- 1 bunch coriander, chopped (including stems)
- 50g roasted cashews, chopped
- coriander leaves, to serve
- ice plant leaves, to serve (optional)
- 1 tin coconut cream

NOTE

This recipe begins with gently curing the sea urchin. This removes excess moisture and intensifies the flavour. If you can't find caviar for this recipe it will work perfectly well without it.

METHOD

1. To cure the urchin – lay the urchin pieces out flat onto a plate, mix the sugar and salt together and sprinkle over the urchin on all sides. Allow to cure for 5 - 10 minutes, pat dry with paper towel and set aside.
2. For the coriander oil – place the coriander into a blender with the lime zest, a pinch of salt and the oil and blend together until smooth. Set aside.
3. For the coconut cream – open the tin and spoon out the thick coconut cream into a bowl, discarding any liquid that has separated at the bottom. Mix the thick cream well with a spoon to form a smooth consistency.
4. To assemble – spread the coconut cream in a circle on a plate and dress with the coriander oil. Arrange 6 urchin pieces on each plate and dress with the lime juice, sprinkle over the chopped cashews, the sliced radish, and the ice plant. Finish with a small amount of caviar on each urchin.