

**Miele**

# Avocado fritters with kingfish sashimi and umeboshi

By Maggie Beer

**10 minutes**

Preparation Time

**15 minutes**

Cooking Time

**6 serves**

Serves



## INGREDIENTS

### Umeboshi

110 g umeboshi  
4 tbsp spring onions, green stems, finely sliced  
1-2 tbsp extra virgin olive oil  
Vino cotto, to taste  
Salt flakes, to taste

### Avocado fritters

2 medium zucchinis, grated  
1 large ripe avocado  
1 tbsp lemon juice  
1 tbsp lemon zest, finely grated  
125 g Persian fetta, crumbled  
2 spring onions, finely chopped  
2 large free range eggs  
½ cup coriander leaves, picked and chopped  
¼ cup self-raising flour  
Salt flakes and freshly ground pepper, to taste  
Extra virgin olive oil, for frying  
300 g sashimi-grade kingfish (Hiramasa)

### To serve

Extra virgin olive oil  
Micro coriander  
Chives, finely sliced  
Miniature radish, optional

## **METHOD**

### **Umeboshi**

1. Remove the pits from the umeboshi and chop finely.
2. In a mixing bowl, add umeboshi and enough olive oil to form a loose paste. Drizzle in vino cotto and season to taste. Fold through spring onion stems.

### **Avocado fritters**

1. Using your hands or a clean cloth, squeeze grated zucchini to remove as much liquid as possible. Discard the liquid and place zucchini into a large bowl.
2. Peel the avocado and smash with a fork, toss with a little lemon juice to stop oxidation.
3. Add the avocado to the zucchini along with the remaining ingredients, stir to combine. If the mixture is too wet, add a little extra flour.
4. Heat a little olive oil in a tepan yaki plate or frying pan on medium to high heat, Induction setting 7. Place tablespoon dollops of mixture into the frying pan and fry gently on each side, 1-2 minutes until cooked through.
5. Remove from the pan and drain briefly on paper towel before cooling on a wire rack. Continue cooking with remaining batter.

### **Kingfish**

1. Trim the fish of any skin and bone and remove bloodline. Using a sharp knife, slice across the fillet into medallions 1-2 mm thick.

### **To serve**

1. Serve the fritters at room temperature topped with sliced kingfish, umeboshi and garnish with coriander, chives and drizzle with olive oil.

### **Hints and tips**

- Kingfish should be prepared as close to serving as possible and kept chilled.
- If your cooktop has the Temp Control zone, heat the frying pan on Setting 1 to control the heat of the oil when frying the fritters.
- Umeboshi are fermented or pickled plums made from young sour Japanese fruit which is a cross between an apricot and a plum. They can be found whole or as an umeboshi paste or in vinegar form. They can be purchased from Asian grocery stores.