



## *Crystal Bay sashimi prawn with pickled ginger and sesame*

### **Seafarm**

Level 5, 45 Jones Street  
Ultimo, NSW 2007  
T: +61 2 9356 1027

[ferguson@seafarm.com.au](mailto:ferguson@seafarm.com.au)  
[crystalbayprawns.com.au](http://crystalbayprawns.com.au)



### **Ingredients**

Only the freshest prawns can be enjoyed raw. Sashimi Grade Crystal Bay Prawns are ideal in this simple recipe.

### **Method**

Peel and devein the prawns then dice. Combine with small amount of Japanese light soy, julienne of pickled ginger, chopped chives and a few drops of sesame oil.

### **For serving**

Serve on spoons with sushi rice and toasted sesame seeds