

Crudo di Pesce (Fish Tartare)

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As Christmas is approaching, chefs at Eataly have whipped up a dish that would work perfectly as a delicious appetizer for your big dinner. Made with fresh fish and fruit, Crudo di Pesce is simple and beautiful. And, best of all, no oven is required.

COURSE: Primo Piatto

DIFFICULTY: Easy

PREPARATION TIME: 45 Minutes

- 1 pound sea bass (or market catch)*, cleaned, filleted, & diced
- 2 celery sticks, strings removed
- 1 cucumber, peeled
- 1 Granny Smith apple, peeled & diced

1 blood orange, peeled & cut into wedges
Juice of 1 grapefruit
1 kiwi, peeled & diced
1 ginger root, finely grated
Market greens, for plating
Extra virgin olive oil, to taste
Sea salt, to taste

Season the diced sea bass with a pinch of salt and drizzle of olive oil, and place it in a covered container in the refrigerator.

Place the celery, cucumber, apple, orange, and kiwi in a bowl. Season with a small amount of olive oil and a pinch of salt, and stir to combine.

Stir the grated ginger and grapefruit juice together with a small amount of olive oil and salt to taste. Remove the fish from the refrigerator, and season it lightly with the ginger-grapefruit dressing, preserving a small amount for plating.

To create the dish, place a pastry ring on a serving plate. Arrange a quarter of the fruit and vegetable mixture on the bottom of the ring, then top it with the fish. Repeat with the remaining servings.

For a cheffy bonus, top each serving with market greens and decorate the plate with a drizzle of the remaining ginger-grapefruit dressing and leaves of the greens.

* Chef's Note: The key to any fish dish is quality – especially when served crudo. Good fish smells like the ocean, not “fishy,” and has smooth, firm fish. Look for fish cleaned and cut in-house to ensure that you receive the most pristine product. And, as always, talk to your fishmonger! Our teams in New York and Chicago are excited to talk about the catch of the day.

Buon appetito!

This recipe was first published courtesy of [Eataly Magazine](#) [2].

Find the original recipe [here](#) [3].



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