



Kaviari Maison

RAW FISH CARPACCIO



RECIPE IDEAS

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Raw fish carpaccio

Serves two

Preparation time: 15 minutes

Cooking time: -

320 g sea bass fillet · 1 lemon · olive oil · salt · Espelette pepper · **125 g Kaviari Kristal® caviar** · 1 slice of traditional Poilâne bread, cut into 4 pieces

Thinly slice the sea bass fillet and arrange the slices on a plate. Season the carpaccio with lemon juice and zest, olive oil, salt and Espelette pepper.

Spread the caviar gently over the top. Serve the carpaccio with toasted bread.

