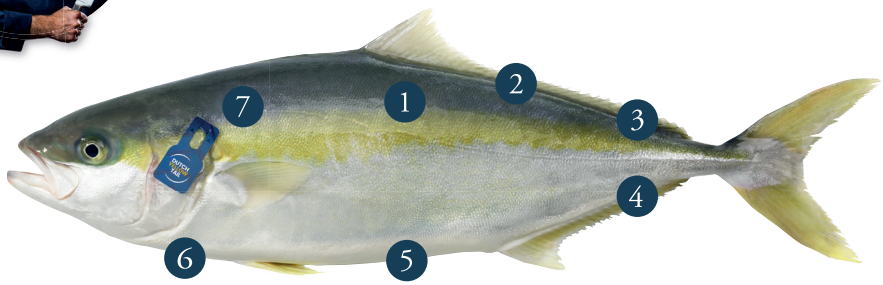
Dutch Yellowtail

RECOMMENDATIONS BY **MART SCHERP** • RESTAURANT SCHERP, THE NETHERLANDS



COLD SMOKED 7

Good for sashimi, grilling, ceviche, marinating, roasting, pan frying, poaching in a stock, olive oil or flavoured butter.

FLAME ROASTED 1

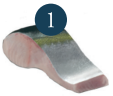
Likewise good for crispy skin/pan frying or cold smoked and sous vide cooked at 45°C

MARINATED & TARTARE 3 & 5

Tartare of the belly and marinated tail fillet, just as good for sushi, roasting, sashimi, grilling, ceviche.

HOW YOU CAN USE ALL PARTS

Sashimi, sushi, tartare, mojama, ceviche, marinated, roasted, fried quickly in a pan or grill (with or without skin), sous vide low temperature 45°C, cold smoked, poached.



Centre Cut • Slightly fatty
Flame roasting, crispy skin/pan frying, cold smoked, sous vide cooked at 45°C.

Yellowtail Steak • lightly fatty
BBQ, grilling, pan frying, poaching, roasting.

Tail Fillet • Firm, consistent
Marinating, sushi, sashimi, tartare, grilling, roasting.

Belly Fillet • Firm, consistent
Sushi, sashimi, smoking, roasting, grilling.

Whole Fillet • Fatty, firm
Roasting, ceviche, tartare, smoking, poaching.

Kama (Collar) • Fatty
Most flavourful part, grilling, BBQ.

Shoulder Cut • Firm, consistent
Sashimi, pan frying, smoking, grilling, marinating, sous vide.

World's first ASC certified source of Kingfish Yellowtail

World's first BAP certified land based farm

Winner of the 2018 Horecava Innovation award

Recommended as green choice by

Preferred product partner of

THE ONLY TRULY SUSTAINABLE KINGFISH YELLOWTAIL

PACIFIC YELLOWTAIL, KINGFISH OR HIRAMASA

Our story begins with the Pacific Yellowtail. This exclusive fish species, also known as Kingfish and Hiramasa, is so highly prized in the West that it is shipped thousands of kilometers from Japan and Australia, and is already much loved by top chefs for its firm texture and sublime, mild taste. Pacific Yellowtail, served as sushi, sashimi, smoked, or cooked or grilled as a fillet or whole fish, is a gourmet fish that makes a superb alternative to endangered Bluefin Tuna or Swordfish. Even better, it can now be produced sustainably – without chemicals, antibiotics or vaccines and using 100% renewable energy – right here in Europe, thanks to cutting edge technology and proprietary growth protocols developed by Kingfish Zeeland.
We present to you: Dutch Yellowtail!

INSPIRING TOP CHEFS WITH QUALITY AND TECHNOLOGY

At Kingfish Zeeland, our mission is to enable top chefs and their discerning clientele as well as gourmet home cooks to enjoy the purest, freshest, and most sustainable seafood. To inspire them to redefine the boundaries of creativity and demonstrate their unique culinary skills. To fire up their imagination with the finest, premium quality Yellowtail. Dutch Yellowtail. To innovate and push the conventions of gourmet food and fine dining.

And to do so sustainably. Instead of further overfishing our already depleting oceans, or harshly impacting the environment with cage farming, Kingfish Zeeland has developed a sustainable scence- and craft-based growing process. Our Recirculating Aquaculture System (RAS) offers numerous advantages. It moves the science of aquaculture onto land, where it can be precisely monitored and controlled, and it separates production from impacting its surroundings. To make sure our fish always swim in pure water, we draw fresh seawater at high exchange rates from the Oosterschelde marine estuary, a Natura 2000 nature reserve.

A NEW CULINARY EXPERIENCE FROM NEXT-GENERATION AQUACULTURE

This comfortable, stress-free environment is ideal for raising healthy, strong and happy fish the Kobe beef of fish. We further supplement this with… nothing. No supplements whatsoever. The RAS process supports antibiotics-free growth and we only use the highest grade of GMO-free feed (which also results in high levels of healthy Omega 3). We run our operation on 100% renewable energy. Our Dutch Yellowtail is the only Kingfish Yellowtail certified by Best Aquaculture Practices (BAP) and Aquaculture Stewardship Council (ASC).

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DUTCH YELLOW TAIL