

A right royal fishy feast

Offer your customers a right royal feast with Cleanseas Australian Yellowtail Kingfish, now available from Direct Seafoods.

Known by a variety of names including Gold Striped Amberjack, or Hiramasa in Japan where it is regarded as one of the finest sashimi fish, the kingfish is farmed in open ocean sea-cages in the Spencer Gulf, South Australia and has a firm, pale pink broad-flaked flesh and sweet, rich flavour.

With a higher fat content, firmer texture and cleaner taste than wild kingfish, the farmed version is extremely versatile, consistent and fully sustainable. The whole fish supplied by Direct Seafoods is ideal for roasting, poaching or steaming, and is available all year round - weighing around 3kg in the summer

and increasing to 5kg in the winter when the fat content is greater and the taste therefore richer.

Direct Seafoods continues to search for interesting and sustainable products to offer more to chefs without depleting overfished marine stocks.

Yellowtail Kingfish is no exception being a sublime-tasting fish and fully sustainable.

• For further information call Direct Seafoods on 0844 884 1175 or visit www.directseafoods.co.uk

