

## DIRECTLY DOWN UNDER

Direct Seafoods has launched Cleanseas Australian kingfish for foodservice.

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 company says the farmed version is a versatile product which is consistent and sustainable.

Direct Seafood says the fish is ideal for roasting, poaching or steaming.

It is available all year round, weighing round 3kg in the summer and increasing to 5kg in the winter when the fat content is greater.



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