

Bluefin Toro Sashimi with Cherry Balsamic Reduction



Instructions:

- **Make the balsamic reduction:** Simmer Cherry Balsamic Vinegar over low heat for 3-4 minutes until slightly thickened. Let cool.
- **Prepare the Toro:** Arrange sliced Bluefin Toro on a plate.
- **Drizzle & garnish:** Brush with Shallot Garlic Olive Oil, drizzle with Cherry Balsamic reduction, and sprinkle with sesame seeds.
- **Serve & enjoy:** Garnish with microgreens or shiso leaves for a fresh finish.

Ingredients:

- ½ lb sushi-grade Bluefin Toro, sliced
- 2 tbsp Oliverde Cherry Balsamic Vinegar
- 1 tbsp soy sauce
- ½ tsp fresh grated ginger
- 1 tbsp Oliverde Shallot Garlic Olive Oil
- ½ tsp sesame seeds
- Microgreens or shiso leaves, for garnish