



# Appetizer

## Breadfruit Sashimi Carpaccio

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Team Waipa

### 2009 Kauai Breadfruit Bounty Cookoff 1st Place Winner

1 cup breadfruit, mature (firm)  
2 tbsp butter  
1 tbsp wasabi  
8 oz sashimi grade ahi, sliced thin

Steam, peel, core, and thinly slice breadfruit. If possible, use a mandolin slicer to slice breadfruit very thin.

Melt butter and wasabi in a hot skillet. Sear the breadfruit and set aside.

On a platter, alternate the seared breadfruit and ahi sashimi, in a circle. In the center of circle, place a medley of greens. Garnish the ahi and breadfruit with chives, seaweed, or inamona to your liking.

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