

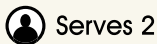
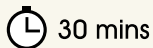
Cucumber Gazpacho with Halibut

- 1 tbsp B.R. Cohn Ginger White Balsamic Vinegar
- 1 tbsp sugar
- 1 tbsp Shiro Dashi soup base or fish sauce
- 1 large cucumber
- 4-inch piece Sushi-grade Halibut, thinly sliced
- ¼ tsp sea salt
- Pinch of Kosher salt
- Pinch of Black sesame seeds
- Pinch of Micro Greens

Sauce: In a small bowl mix together the B.R. Cohn Ginger White Balsamic Vinegar, sugar, and Shiro Dashi or fish sauce until sugar dissolves completely. Set aside. Half the cucumber lengthwise. Divide the lengthwise piece in half and slice the cucumber paper thin. Place cucumber pieces into a bowl and sprinkle with a pinch of kosher salt. Let stand for a minimum of 2 to 3 minutes. Rinse gently, drain and squeeze out excess water, then pat cucumbers dry. (This procedure quickly pickles the cucumbers). Mound pickled cucumbers in center of plate. Top with the thinly sliced Sushi-grade halibut and drizzle with sauce. Sprinkle the sea salt and a pinch of black sesame seeds over the halibut. Garnish the plate with micro greens. We suggest that you pour yourself a chilled glass of B.R. Cohn Rosé or perhaps a ginger tea and enjoy as an appetizer or light luncheon item.

Recipe Courtesy of

GARY CHU



B.R. COHN WINERY & OLIVE OIL COMPANY



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