

Japanese Prepared Ankimo (Monkfish Liver)

Ankimo (the Japanese translation for Monkfish Liver) is a great delicacy of Japanese cuisine. The flavor and texture is rich and creamy, but also light and velvety at the same time. While there are many ways Ankimo can be prepared and served, the traditional way to serve ankimo is to steam it and serve it with scallions and grated daikon mixed with momiji oroshi (red pepper sauce), and ponzu sauce.



Items you'll need:

- Ankimo Tube - As much as you wish to serve
 - 1 Chopstick – To remove the Ankimo from the packaging
 - Pureéd Daikon Radish – 6 tablespoons
 - Sliced Scallion – To garnish
 - Sriracha – 2 tablespoons
 - Ponzu Sauce – 8 tablespoons
1. Push the Ankimo out of the tube using a chopstick
 2. Cut 3/8 – 1/2 inch slices and place on your serving dish.
 3. Prepare the signature sauce.
 1. Combine the pureéd radish, siracha, and ponzu sauce.
 2. Take a spoonful of the sauce and serve on top of sliced Ankimo. Garnish with sliced scallions

