



KELLY ARMETTA
DIRECTOR OF CULINARY SERVICE/F&B
HYATT REGENCY BOSTON

MEDITERRANEAN - STYLE BARRAMUNDI POKE

SERVINGS: 2
PREP TIME: 10 MINUTES
COOK TIME: 20 MINUTES

ABOUT CHEF ARMETTA

Chef Kelly Armetta is an SNP Ambassador and the Director of Culinary Service/F&B at the Hyatt Regency Boston. He has over 30 years of culinary experience and has been the Chef for many of Hyatt Regency's prestigious properties. Kelly's love of cooking began at the age of 14, and his philosophy is making real food that people can relate to as well as Hyatt's food philosophy of Food. Thoughtfully Sourced. Carefully Served.

Kelly incorporates local and organic ingredients into his unique dishes to support Massachusetts's purveyors harvesting local and sustainable meat, fish, and produce. His mantra is that it is not enough to be a good chef without regard to a product's heritage and its care. Kelly resides in Boston, MA with his wife and is proud to serve as a Chef Ambassador for the Seafood Nutrition Partnership.

Kelly recently won the Hyatt Regency Leader of the Year Award 2015 for his contributions to Seafood Nutrition Partnership's Eating Heart Healthy Nutrition Program.

INGREDIENTS

- 1 6 oz Australis Barramundi skinless fillet
- 2 teaspoon soy sauce
- 2 Tablespoons balsamic vinegar
- 1 stalk scallions, diced small
- 1 Tablespoon red onion, diced small
- 2 Tablespoon pine nuts, toasted
- 1/4 plum tomato, seeds removed and diced small
- 4-5 basil leaves, cut into thin strips
- 1 tablespoon pomegranate seeds (optional)
- Black pepper to taste
- Pita bread

NOTE

Raw fish that has been previously frozen is the safest to eat! Australis Barramundi is cleaned and frozen to -45 degrees C to ensure that it is free of pathogens and other contaminants.

DIRECTIONS

- Step 1**
Pat the barramundi very dry before cutting. Dice into 1/2 inch cubes.
- Step 2**
Mix soy sauce and balsamic vinegar together to make the marinade. Pour over the raw fish.
- Step 3**
Put the scallions, red onion, pine nuts, plum tomato, basil leaves, and pomegranate seeds into a bowl. Add the fish and marinade. Toss gently and let it marinate for at least 20 minutes, but no more than 4 hours.
- Step 4**
Preheat the oven to 375 degrees F. Toast the pita bread by cutting into quarters, then each quarter in half to make 8 triangles. Place in a single layer on a sheet pan. Bake for 10 minutes or until crisp.

