Tiradito

Serves 4

6 oz. white fish (I used halibut, which translates as Hirame in sushi-speak, but you can use sea bass, flounder, sole, grouper, or just about any super-fresh fish you can find.)
3 tbsp. Yuzu juice (I have seen it on Amazon if you can't find it - also you can substitute fresh Key Lime juice.)
1 tbsp. white truffle oil
¼ tsp. fine sea salt
¼ cup fresh corn kernels off the cob - not cooked
2 tbsp. finely diced radish
1 serrano pepper, mince half of it and thinly slice the other half. (Or, if you are super intrepid get your hands on some aji limo or aji amarilllo to be most authentic)
*2 tsp. chopped 90% chocolate (optional)

First of all, keep everything as cold as possible - put your serving plate in the refrigerator if you can. Then, put the Yuzu juice, truffle oil and salt in a small mixing bowl. Whisk to combine thoroughly. Adjust the salt (that means add more) to taste. Add the corn, radish, serrano pepper (both minced and sliced) and 1 teaspoon of the chocolate. With the sharpest knife in your drawer (I couldn't help it), slice the fish into very thin slices placing each slice on your cold plate as you go. Pull the vegetables out of the juice with a spoon and pile in the middle of the fish. Drizzle the juice over the fish. Shake the plate gently to distribute the juice evenly. Sprinkle the remaining teaspoon of chocolate over the fish. The bittersweet of the chocolate complements the fatty sweetness of the fish and with the tart/sweet Yuzu, the unctuous truffle oil, and the fresh vegetables, you have a lovely taste sensation!

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