

Hiziki - Caviar Style

1/2 cup hiziki, soaked, then drained

1 tablespoon sesame oil

Filtered water

1 tablespoon tamari (soy sauce)

Shallot topping

1 shallot, minced

2 tablespoons capers

1 tablespoon lemon juice

1. Soak hiziki until soft, about 15 minutes.
2. Drain and discard soaking water.
3. Mince hiziki.
4. Heat oil and sauté hiziki for 3 – 5 minutes.
5. Add filtered water to cover, bring to a boil, add soy sauce, and simmer until liquid evaporates.
6. In bowl, mix shallot, capers and lemon juice.
7. Serve hiziki on bread, pita chips, cocktail toast or endive, then top off with shallot mixture.