

Frozen tuna's method of decompression

Surroundings supersonic wave laboratory <http://syuzou.awk.jp/>

1 The natural salt solution of large one Big spoon is made in the tap water of two liters for the decompression of the tuna hedge 500g. It becomes near the natural salt because deep water Gmo0.2cc is added to a general salt when there is no natural salt.



2 The tuna is taken out of the frozen packing, and it soaks it directly.



3 When a transparent feeling will come out in ten minutes (25 degrees in the water temperature), the decompression is taken out.



4 To hold the hedge taken out lightly with the kitchen paper, the water is taken.



5 When the inside is a chilled state, it quickly cuts it out when taking it out.



6 It dishes up to extent to which each other doesn't stick and the wrapping is done because of airtight when cutting it out.

Under such a condition, I let them breathe the color pickle while attempting the ventilation making for about ten minutes in the vicinity of the vent of the refrigerator.



When it is possible to process it well, can it fish, it put up, and I get slices of raw fish of a fresh tuna skilled.