

SPOTLIGHT RECIPE

CITRUS-INFUSION AHI TUNA TARTARE WITH AVOCADO SALAD

Tuna tartare is made with sushi-grade tuna, diced and soaked in a mix of soy sauce, sesame oil and rice vinegar. It's served raw, keeping the tuna's taste and texture intact. Many people also refer to it as tuna poke, which is a traditional Hawaiian raw tuna salad.

SERVES 6



INGREDIENTS

- 2 pounds sushi-grade tuna, cut into small cubes
- 4 green onions, finely chopped
- 2 tablespoons toasted sesame seeds
- 1 avocado, chopped into small pieces
- 1/2 cup diced cucumber
- Cilantro, chopped
- 2 tablespoons lime juice - 1/2 orange zest
- Pinch of salt and pepper

Sauce

- 2 cloves of garlic, minced
- 1 tablespoon grated ginger
- 2 spring onions, chopped
- 2 tablespoons soy sauce, gluten-free if needed
- 1 tablespoon sesame oil
- 1 tablespoon rice vinegar
- 1 tablespoon honey

DIRECTIONS

Add all of the sauce ingredients to a bowl and mix together. Set aside.

Add the cut-up tuna, green onions and sesame seeds directly to the bowl of sauce and mix until combined.

In a separate bowl, mix together the finely chopped avocado, cucumber, cilantro, lime juice, salt and pepper.

Plate your tartare by using a mold.

Side dish

Wonton Chips

