



Tuna Tartare in Sesame Ginger Sauce

YIELD: Makes 4 first-course servings

COOKING TIME: Prep 15 minutes, Cook 0 minutes, Total 20 minutes

WINE SUGGESTION: 2017 Grenache, Sonoma Valley

INGREDIENTS

Tartare

- 10 oz of sushi grade Tuna, cut into small cubes
- 4 green onions, finely chopped
- 2 tablespoons toasted sesame seeds
- 2 avocados, chopped into small pieces
- 1 cup diced cucumber
- 1 bunch cilantro, chopped
- 2 tablespoons lime juice
- ¼ teaspoon Worcestershire sauce
- 1 small bunch of fresh chives, sliced into a Chiffonade (optional / garnish)
- purple corn chips with sea salt
- pinch of salt & pepper

Sauce

- 2 cloves of garlic, minced
- 1 tablespoon grated ginger
- 1 large shallot, minced
- 2 tablespoons soy sauce
- 1 tablespoon sesame oil
- 1 tablespoon rice vinegar
- 1 tablespoon honey

PREPARATION

In a mixing bowl, whisk together all sauce ingredients and then add the cut-up tuna, green onions and sesame seeds, mix until combined and then set aside.

In a separate bowl, mix together the chopped avocado, cucumber, cilantro, lime juice, Worcestershire sauce and salt and pepper to taste.

Plate your tartare by using a circular mold or small ramekin. First place a portion of the avocado mixture on the bottom, followed by the tuna mixture. Remove the mold and sprinkle some chive chiffonade and cracked pepper on top for garnish. Surround with 4 or 5 corn chips for each plate and serve.