



YELLOWFIN TUNA SASHIMI AND TARTARE SALAD

(recipe courtesy Wolfgang Puck)

Yield: Serves 4 as an appetizer

- 24 slices yellowfin tuna, sashimi*
- 4 ounces yellowfin tuna, diced*
- 1 avocado, 1/4-inch diced*
- 2 scallions, cut into fine julienne*
- 1/4 carrot, cut into fine julienne*
- 1 Japanese cucumber, cut into fine julienne*
- 1 red endive, cut into fine julienne*
- 1 ounce kaiware sprouts*
- 1 red beet, cut into fine julienne*



After cutting the vegetables, soak all except for the beets in ice water for 5 minutes, then drain. Soak the beet julienne separately, and then mix with other vegetables.

- 1 ounce pickled ginger, cut into julienne*
- 1 recipe soy-yuzu dressing (follows)*
- 1 recipe Asian vinaigrette (follows) Salt and pepper to taste*

Mix diced tuna and avocado. Divide equally and place in center of 4 plates.

Arrange slices of tuna sashimi around tuna/avocado mixture.

Mix julienne vegetables with 2 ounces of Asian Vinaigrette. Season with salt and pepper.

Place julienne vegetables on top of tuna/avocado mixture. Top with julienne pickled ginger for garnish. Spoon the soy-yuzu sauce between the pieces of sashimi.

Soy-Yuzu Dressing:

1/2 cup yuzu zest
1/4 cup shallots, finely diced
1/4 cup ginger, minced
1/2 cup green onions, minced
1/4 cup fresh wasabi
2 tablespoons sambal
3/4 cup yuzu juice
1 cup soy sauce
1/4 cup pickled ginger, minced
1/4 cup sesame oil
1/2 cup extra virgin olive oil

Mix well in bowl. Store in the refrigerator until ready to use.

Asian Vinaigrette:

1 cup ginger vinegar
1 tablespoon chili oil
2 tablespoons sesame oil
1 cup peanut oil
1 teaspoon salt
1 teaspoon freshly ground white pepper
2 tablespoons black and white sesame seeds, toasted

Mix well in bowl. Store in refrigerator. Shake well before using.