



Avocado & Tuna Tartare

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Makes 2 molded servings as an appetizer or light entree

Ingredients - Tuna Tartare

- 6 oz fresh Ahi, Yellowfin or Bluefin Tuna, trimmed of all sinew
- 1 tsp. Lemongrass paste (in a tube)
- ½ tsp. Wasabi paste (+/-)
- ¼ tsp. Sesame oil
- 1 tsp. Extra virgin olive oil + extra to drizzle over the top of the tuna
- 1 ½ tsp. Minced dill
- 1 Tbs. Minced chives
- Salt & freshly ground pepper to taste
- Two or more lime wedges

Ingredients - Avocado Tartare

- 2 small/medium Hass avocados
- 1 Tbs. fresh lime juice
- 2 tsp. Extra virgin olive oil
- ½ tsp. Minced dill
- ½ tsp. Minced chives
- 1 tsp. Wasabi paste (to taste)
- Salt & freshly ground pepper to taste

Directions - Prepare the Tuna Tartare

1. Chill the tuna in the freezer for about half an hour until very firm but not frozen.
2. Combine the sesame oil, olive oil, lemongrass paste and wasabi paste in a small bowl; set aside.
3. Slice the tuna into thin (1/8-inch) strips. Stack the strips in pairs and slice lengthwise into thin strips. Cross-cut the strips into small dice. Transfer the minced tuna to a bowl.
4. Combine the tuna with the seasoning paste; then, gently stir in the minced herbs.
5. Season to taste, then refrigerate the tuna.

Directions - Prepare the Avocado Mix

1. Cut the avocados in half and remove the pits. Scoop out the flesh with a large spoon. Cut the avocados in thin slices; stack the slices and slice them into lengthwise strips. Cross-cut the avocado strips into 1/8-inch dice. Transfer to a bowl.
2. Add the lime juice to the avocados and mix well.
3. Stir in the remaining ingredients and season to taste.

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Assemble the Avocado and Tuna Tartare

1. Use a 3 ½ -inch ring mold or biscuit cutter to shape the avocado layer on an individual serving plate.
2. Pack in the diced avocado mixture with a fork, pressing down on it firmly to form a one-inch layer; smooth the top.
3. Divide the tuna mixture in half. Spoon half of the mixture into the ring mold, pressing down firmly and evenly; smooth the top. Carefully lift up the mold and repeat the process over a second serving plate.
4. Decorate each plate with a sprinkling of chives and a drizzle of extra virgin olive oil as seen in the picture. Serve with lime wedges on the side to squirt over the tuna.