

Bluefin Tuna Tartar Recipe

Bluefin tuna is a seasonal item only available during the summer and the fall! This bluefin tuna tartar recipe will be sure to impress your guests.

Ingredients

- 300g Bluefin Tuna
- 2 green onions, finely chopped
- 2 tbsp toasted sesame seeds
- 1/2 ripe avocado – diced
- 1 tbsp lime juice
- Panko Crumbs
- Wonton Rice Crackers – for serving

Sauce Ingredients

- 2 garlic cloves – minced
- 1 tsp grated ginger
- 2 spring onions – chopped
- 2 tbsp soy sauce
- 1 tbsp chopped cilantro
- 1 tbsp sesame oil
- 1 tbsp rice vinegar
- 1 tbsp honey
- Pinch of salt & pepper

1. Add all the sauce ingredients to a bowl and mix. Set aside.
2. Dice your tuna. Add sauce and combine.
3. In another bowl, mix the diced avocado, lime juice, salt, sesame oil, and panko crumbs.
4. Plate your tartare by layering the avocado on the bottom and the tuna tartar on top. Mold into the shape of a circle.
5. Serve with wonton crackers, it is best if the tuna is eaten right upon serving. Tuna and avocado will oxidize quickly, so make sure you do not over prepare!

