

Tuna tartar with avocado

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Ingredients

- Tuna fillet
- Chives
- 1 tsp soy sauce
- Especially pure olive oil
- A little hoisin sauce
- Black pepper
- A little bit of wasabi
- Avocado
- Lemon juice
- Salts
- Sesame seeds (optional)
- White bread for serving

Instructions

1. Arvydas cuts the tuna into cubes and tries not to chop it too much, from half a centimeter to even a centimeter in size. Add the shallot, which just needs to be cut as finely as possible. Then add spices, a teaspoon of good quality soy, extra virgin olive oil, a drop of hoisin (very little, because hoisin has a strong taste), black pepper, and a little wasabi. Mix everything well and leave it in the refrigerator for 5-10 minutes. marinate

2. Avocado is less work. Fresh, properly ripened avocado is also the most important thing here. Green will be soapy, hard to cut, and overripe will congeal into mush and be brittle. I like to cut the avocado in half, remove the pit, then with one side still holding the peel in my hand, cut it into strips lengthwise and crosswise with a sharp knife, and then scoop out the unmashed cubes with a spoon. I sprinkle the avocado with lemon juice, mix in the shallots, lightly salt.

3. It is convenient to use a culinary ring for serving. I form the first layer from the avocado mass. Tuna top. I sprinkle with good olive oil, freshly ground pepper. You can sprinkle with sesame seeds. The tuna tartar is ready!

Notes

Delicious with toasted white bread and Spanish vermouth.



Let's cook together!

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