



## Culinary Masterclass Pan Pacific Singapore

Presented by:

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### Tuna Medallions, Nicoise-Style Salad Orange and Bottarga Essence



Serves 1

#### INGREDIENTS

3 x 60g sashimi grade tuna medallions – marinated in fennel and olive oil  
Salt and pepper, to taste

#### Nicoise-Style Salad

5 green beans, blanched and halved  
1 small chat U.S. potato, poached  
3 black olives  
1 quail egg, poached  
3 cherry tomatoes  
2 watercress sprigs  
A squeeze of lemon  
A drizzle of olive oil  
Pepper, to taste

#### Orange and Bottarga Essence

500ml orange juice, reduced by half  
250ml fish stock  
Bottarga (sun-dried fish roe from tuna or gray mullet)

#### Method:

- For the Tuna Medallions:** Grill the tuna to desired doneness, then season well with salt and pepper.
- For the Nicoise-Style Salad:** Toss all the ingredients for the salad together, then dress with lemon juice, olive oil and season with pepper.
- For the Orange and Bottarga Essence:** Warm the orange juice and fish stock together in a saucepan, then grate some bottarga into the sauce.

#### To Serve:

Place a bouquet of salad in the centre of a serving plate and add a tuna medallion. Drizzle the sauce over and grate some bottarga onto the tuna and salad.