

World Gourmet Summit 2008

Singapore Tourism Board Auditorium

23 APRIL 2008 / 1.30 PM – 2.30 PM

TARTARE OF TUNA TATAKI WITH POACHED QUAIL EGG WITH VINAIGRETTE OF AVOCADO OIL & SOY SAUCE WITH YUZU FLAVOUR

Presented by
Kiyomi Mikuni

	Ingredients:
	Serve 1
50g	tuna, minced
3g	diced cucumbers
3g	diced carrots
3g	chopped onions
1	garlic clove, peeled and chopped
20ml	soy sauce
50g	wasabi paste
50g	ginger slices
3g	fresh parsley
	<u>Dressing</u>
8ml	soy sauce
8ml	balsamic vinegar
8ml	yuzu citrus juice
2g	yuzu citrus powder
45ml	avocado oil
	Salt and freshly ground pepper, to taste
	<u>Garnish</u>
1	radish, thinly sliced and halved
	A bunch of chives, cut into 8-cm lengths
1	quail egg, poached
2g	black peppercorns



Recipe Notes:

Method for Cooking:

Place the minced tuna, diced cucumbers, carrots, chopped onions, chopped garlic, soy sauce, wasabi paste, ginger slices and fresh parsley in a bowl. Mix well and set aside.

For the dressing:

Place the soy sauce and balsamic vinegar in a large bowl and mix well. Add in the yuzu citrus juice yuzu citrus powder and avocado oil. Mix well and season with salt and freshly ground pepper to taste.

To serve:

Arrange the tartare of tuna into a flat circle in the center of a serving plate. Arrange the radish halves around the tartare of tuna. Top with the chives and poached quail egg. Garnish with black peppercorns and drizzle the dressing around the sides.