

World Gourmet Summit 2003

Culinary Masterclasses

The Cuisine of

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Wynn Resorts, Macau

Mustard Cured Loin of Tuna, Fennel and Cumin Jam, Chateau Chalon



Serves 4

Ingredients

Tuna :

- 1 kg fresh Ahi tuna, grade A
- 200ml soy sauce
- 100ml lime juice
- 50g fresh tarragon, parsley, chives, cilantro and chervil (each), chopped
- 150g grain mustard
- 50g cracked black peppercorns

4-bean compote :

- 80g black beans, white beans, kidney beans and fava beans (each), cooked separately.
- 50g shallots, chopped
- 50g garlic puree
- 60ml fresh lime juice
- 250ml Chateau Chalon
- 50g chives, chopped
- 25g capers and anchovy fillets (each), chopped

Cilantro oil :

- 450g fresh cilantro leaves
- 100ml olive oil
- 50ml peanut oil
- 50ml sesame oil
- 2 garlic cloves, crushed
- 25g peanuts, roasted
- salt, pepper and sugar, to taste

Fennel cumin jam :

- 3 fennel bulbs, finely sliced
- 150ml olive oil
- 1 onion, finely sliced
- 3 garlic cloves, crushed
- 5g cumin seeds, roasted
- 25g sugar
- 10g cumin, ground
- 15ml Pernod

Garnish :

- 4 yellow endives
- 5 fennel chips
- 230g mustard cress
- 50g mustard seed powder
- 50g lobster coral

Method

For the tuna: Cut the tuna loin into 2 pieces lengthwise, and trim both pieces to form round barrels. Season with salt and pepper and sear quickly in a clean hot *sauté* pan to obtain some colour on the outside while still keeping the tuna raw in the center. Then mix the marinade ingredients and tightly roll the seared tuna with the marinade in plastic wrap. Leave to cure for 24-36 hours.

For the 4-bean compote: Sweat the shallots with the garlic. Deglaze with lime juice and then add the Chateau Chalon. Reduce by half or more, enough to form a light syrup. Cool syrup and add to the cooked beans, along with the chopped chives, capers and anchovies. Season to taste and set aside.

For the cilantro oil: Blend all ingredients until smooth, season to taste and pass through a conical strainer. Keep aside.

For the fennel cumin jam: Sweat the fennel with the oil, onion, garlic and cumin seeds till soft. Add the sugar, cumin powder and Pernod. Continue to cook for a further 5 – 10 minutes till lightly caramelised. Season and store in sterilised jars with tight fitting lids.

Serving

Spoon 40 – 50g of the bean compote in the center of the plate, top with 4 or 5 leaves of endive. Unwrap the tuna and cut into 6 portions (about 85g each) and place each one on top of the compote and endive. Quenelle the fennel and cumin jam on top of the tuna, garnish with a fennel chip and a sprig of mustard cress. Sprinkle around some mustard powder and lobster coral. Finish by drizzling a little cilantro oil around and over the endive.