

## TUNA TARTARE

*Perfect as a canapé, a starter or served on a bed of rocket with avocado for lunch on a warm summery day, this delicate Japanese-accented tuna tartare will WOW your guests. You could even drain the tuna of excess marinade and use it as a sushi roll filler.*

**Prep time:** 10 minutes

**Start-to-finish:** 1 hour 10 minutes

**Advanced prep:** up to 24 hours

**Makes enough for:** 4 as a starter or with salad; 20-24 canapés.

### Ingredients:

Fresh raw tuna steaks or de-boned salmon filets	300 gm
Olive oil	3 T
Sesame oil	1 T
Finely-grated lime zest	1 T
Freshly-squeezed lime juice	3 T
Wasabi powder	1/2 tsp
Chilli powder	1/4 tsp +
Powdered ginger	1/2 tsp
Soy sauce	2 T
Flaked salt	1/2 tsp
Freshly ground pepper	1 tsp
Green onions, minced	3
Toasted sesame seeds, if desired	1 tsp

1. In a medium-sized bowl, combine the ingredients highlighted in lavender above and mix the marinade well.
2. Dice the tuna into 1 cm pieces and add to the bowl with the marinade.
3. Add the minced green onions and toasted sesame seeds and stir the ingredients so as to distribute the marinade and green onions well.
4. Place the bowl in the refrigerator for at least one hour before serving.
5. If serving as a canapé: use either crackers or French baton rounds.