

# TARTARE OF AHI TUNA

SERVES 4

## INGREDIENTS

- |   |  |     |  |
|---|--|-----|--|
| 1 | sashimi-grade tuna, cleaned                                      | ¼   | bunch mint leaves, picked from stems, chiffonade |
| ¼ | tablespoon garlic, finely minced                                 | 6   | tablespoons pine nuts, toasted                   |
| 2 | pears, skins removed and diced                                   | ¾   | cup sesame oil, chili-infused                    |
| 1 | tablespoon lemon juice, mixed with 1 cup water for holding pears | 8   | slices of white bread                            |
| 2 | green jalapeño, minced, seeds reserved                           | 6   | quail eggs, separated, yolks reserved (whole)*** |
| 2 | red jalapeño, minced, seeds reserved                             | 1 ½ | tablespoon salt                                  |
|   |  | 2   | tablespoon ancho chile powder                    |

## PREPARATION

Cut the tuna into small cubes. Be sure that no sinew is left behind. Store chilled. Remove the seeds and pith from the chilies, reserve. Dice the chilies into a fine brunoise and mix the colors together. Add the chili seeds and scraps to the sesame oil. Heat very lightly and allow the chilies to infuse the oil. Strain through a fine mesh strainer after the desired heat is achieved. Cool. When all of the other ingredients are prepared, you are ready to plate.

Be sure that the plates are well chilled to ensure the dish is served cold. Working with 2 ½" x 3" ring mold, pack the tuna firmly and

evenly in the mold. Unmold into the center of the plate, being sure to make a small indentation with your finger in the center of the top. This will give the egg a resting place. Drain the pears thoroughly and place 2 tablespoons at the 9 o'clock position. Place about 1 ½ teaspoon of the minced chilies at 7 o'clock, ⅙ tablespoon of garlic at 5 o'clock and 1 ½ tablespoon of pine nuts at 3 o'clock. Adjust these amounts depending on your personal taste.

Season with ⅓ tablespoon of salt over the top of each plate. Sprinkle evenly with ancho powder and mint. Place a quail egg yolk atop of the tuna mold. Drizzle 3-4 tablespoons



**MICHAEL MINA**  
STRIPSTEAK

of the infused sesame oil on top of and around each plate. Serve with toast points (crusts removed).

Using a fork and spoon, mix the ingredients vigorously. When everything is well mixed reshape the tuna into an appealing shape, i.e. square or triangle.

All of the ingredients can be mixed in a bowl ahead of time and then molded and served. In this case, reserve enough ancho powder and mint to garnish the plates.

