

PLAIN & Fancy COOKING

Charred Ahi Tuna with Citrus Peppercorn Crust, Jicama Salad, Sweet Potato Galette, Miso Lime Dressing and Absolut Gazpacho Salsa

From Mark McEwan, Restaurant Owner, North 44°, Toronto, Ontario, Canada

Ingredients:

2 (3 oz.) pieces center cut
Ahi Tuna

1 sm. jicama, peeled, cut in
triangular pieces (3 1/2"
long x 1/2" wide)

1 sweet potato, peeled,
sliced on mandolin in long
strips (1/8" x 1/8" x 5")

1 pinch salt

1 T. sweet soya glaze

4 slender chives

1 sm. piece peeled horse
radish, finely grated

1 T. wasabi cream

1 tsp. wasabi powder, mix-
ed with water to create a

Dijon mustard texture

1 T. sour cream

piece of parchment paper

canola oil

*Gazpacho Salsa with
Absolut® Citron Vodka -*

1 red and 1 yellow pepper,
seeded, chopped very fine

1 sm. onion, finely chopped

3 lg. tomatoes, seeded,
peeled, chopped very fine

1 cup loose coriander,
chopped

3 T. olive oil

1 oz. Absolut® Citron Vodka

4 T. rice wine vinegar

1 oz. Clamato juice

3-4 drops tabasco sauce

1 dash Worcestershire sauce

1 pinch celery salt

juice from 2 limes

pinch chopped jalapeno
pepper

salt and pepper to taste

Seasoning Mixture -

1 tsp. cracked black pepper

1 tsp. toasted sesame seeds

1/2 tsp. toasted coriander
seeds, crushed

1 tsp. ea. finely grated lemon
and orange zest

1 T. scallion, chopped very fine

Miso Vinaigrette -
1/2 tsp. miso paste
3 T. olive oil

1 tsp. sesame oil
3 T. rice wine vinegar
juice from 1 lime

1 sm. pinch chopped jalapeno
pepper
salt and pepper to taste

To Prepare:

An hour ahead, make the Gazpacho Salsa by blending all listed ingredients. Set aside. Combine the seasoning mixture ingredients. Set aside. Next, make the Miso Vinaigrette by mixing all listed ingredients. Set aside. In another container, mix wasabi paste, sour cream and a sm. amount of water until a consistent texture is created (slightly thinner than mustard). Refrigerate. Next, lightly dredge the sweet potato strips in flour; arrange in a grid pattern covering an area 9" long by 2 1/2" wide on a piece of parchment paper. This will absorb the moisture from sweet potatoes and help strips stick together. Set to the side.

To prepare tuna, take jicama triangles and season with Miso Lime Vinaigrette, salt and pepper. Place to side. Roll tuna in seasoning mixture and set aside. Next, place a spoon in sour cream and wasabi mixture and create two swirling lines on serving plate. Place jicama on center of plate, 2 pieces side by side, then 2 pieces on top at a 90 degree angle. A third layer can be used if desired, at a conflicting 90° angle. Next, place a T. of Gazpacho Salsa over jicama structure. Brush tuna with soya glaze and place in very hot pan for 30 sec. on each side. Once complete, remove to side.

Next, place sweet potato cake in fryer (canola oil heated to 250°). Allow to fry for 20 sec., then use a pair of tongs to place cake on its side in oil and bend into corner to create a half circle. Continue to fry until golden brown and rigid. Remove from oil, drain, lightly salt. Place potato cake directly on top of jicama so you create a cradle for the tuna. Cut tuna in half and place in cradle over jicama. Place 1 T. Gazpacho Salsa over tuna and drizzle with leftover soya glaze. Grate sm. amount horseradish over tuna. Garnish with chives and present. Makes 2 servings.

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