
YELLOW FIN TUNA CARPACCIO



David Hawksworth
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Hawksworth at
The Rosewood
Georgia Hotel

Ingredients:

160 g Yellowfin Tuna loin
20 g jicama - julienned
20 g cucumber - julienned
5 cilantro leaves
1 pinch saffron
¼ of a finger chili, sliced
2 tbsp puffed sushi rice
1 avocado - ripe
1 lime
1 tsp olive oil
plastic wrap

Soy - Yuzu Dressing

¼ clove of garlic, minced
10 g minced ginger
1 tsp saracha
50 ml yuzu
40 ml soy
1 tbsp honey
100 ml grapeseed oil

Method:

1. Place the red tuna on a sheet of plastic wrap, drop some olive oil on top. Place another sheet on top of the tuna and with a mallet gently hit to about 2 mm thickness, try to keep round – chill.
2. Puree the avocado with lime juice and season, chill.
3. Place the avocado into the middle of a large bowl, dress the hicama, cucumber, chili's and cilantro with the dressing and place on top of the avocado.
4. Place the tuna on top.
5. Drizzle with dressing and finish with some micro greens and puffed rice.

Notes:
