

Thai tuna tartare

RECIPES FROM THE TC KITCHEN



ingredients

- 300gm southern bluefin tuna
- 1 red chilli, finely diced
- Small bunch chopped coriander
- 1 tsp finely grated fresh ginger
- 2 spring onion stems (finely sliced)
- 2 garlic cloves (finely grated)
- Juice of 1 lime
- 1 tbsp sesame oil
- 3 tbsp soy sauce
- 1 tsp honey
- 2 tbsp sesame seeds, lightly toasted
- Fresh ciabatta or your favourite bread

directions

- Remove any bloodline or particularly dark parts of the tuna, then finely dice remainder and place in a large bowl
- Add spring onions, coriander, chilli, and grated ginger - mix well and put in fridge

Fresh SBT is best for your tartare!

- Toast sesame seeds in a hot fry pan (no oil!)
- In a separate bowl, mix garlic, honey, soy sauce, lime juice and sesame oil - mix until honey has dissolved
- Toast ciabatta or bread of choice
- Remove tuna mix from fridge and mix in dressing and toasted sesame seeds.
- Serve on toasted bread - and tuck in!

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