

Albacore tuna sahibi, buttermilk dressing, wasabi espuma, ginger jelly |

Recipe for 4 servings / 12 tapas

Description

In the spirit of "bistro" cuisine, here's a recipe worthy of the finest places.

Note

You can cook this dish with all kinds of white fish, sea bass, bream...

Ingredients

Tuna

- 400 Gr Albacore tuna loin

Dressing

- 100 Ml Buttermilk
- 30 Gr Sour cream
- 5 Gr Sriracha sauce
- 20 Gr Poppy seeds

Soya and Yuzu sauce

- 140 Ml Soy sauce
- 5 Ml Yuzu juice
- 15 Ml Mirin

Wasabi foam

- 250 Ml 35% whipping cream
- 100 Ml Milk
- 10 Gr Wasabi powder

Ginger jelly

- 100 Gr Fresh ginger
- 125 Ml Water
- 50 Gr Sugar
- 3 Gr Agar-agar

Garnish

- 12 Sprig(s) Pea sprouts

Preparation

- Preparation time **45 mins**

Prep

Clean the peas sprouts.

Chop the ginger.

Tuna sashimi

Keep the tuna on a container filled with ice.

Slice the tuna (3 to 4 mm) against the fibre.

Put aside in the fridge.

Ginger jelly

In a pot, mix the ginger with water, sugar and agar-agar.

Bring to a boil while mixing to dissolve the agar-agar and keep boiling for a minute.

Pour in a container and put aside in the fridge. The mix should jelly under 70°C.

Once cool, cut in small pieces or blend.

Wasabi foam

Bring to boil milk and wasabi powder. Whisk to dissolve the powder.

Remove from heat and add the 35% cream. Pass through a fine mesh sieve and pour in a siphon.

Add 2 gas cartridge, lay down the bottle in the fridge and let aside for 3 hours.

Shake well the siphon before using.

Dressing

Mix together the ingredients with a whisk without the poppy seeds.

Soya and yuzu sauce

Mix the ingredients and pour in a pipette,

Plating and garnish

Dip the tuna slices in the dressing and place them in a plate.

Sprinkle with poppy seeds and garnish with few drops of ginger jelly around and soya sauce on the fish.

Add 3 balls of wasabi foam.

Season with fleur de sel

Garnish with young peas sprouts and serve.

Bon appétit!