

# Skewer of tuna marinated in Sake, lime and sesame |

**Recipe for 4 servings**

## **Description**

Asian flavors in this recipe for marinated skewers in just 30 minutes.

## **Note**

It is important not to leave the tuna in the marinade for more than 30 minutes.

## **Ingredients**

### Skewers

- 400 Gr Fresh tuna
- 60 Ml Soy sauce
- 1 Unit(s) Lime
- 30 Ml Sake
- 1 Tsp Roasted sesame oil
- 2 Clove(s) Garlic
- 1 Tsp Fresh ginger

### Toppings

- 2 Tbsp White and black sesame seeds
- 1 Unit(s) Green onion

## **Preparation**

- Preparation time **30 mins**
- Preheat your **BBQ** at **500 F°**
- Resting time **30 mins**

### Set up

Finely chop the green onion and set aside in a cool place.

Roast the sesame seeds in a hot pan.

Zest and squeeze the lime.

Chop the garlic and ginger.

Cut the tuna into 2.5 cm cubes.

### Skewers

Mix all the marinade ingredients, then add the tuna cubes and toss gently before marinating for 30 minutes.

Remove the tuna from the marinade, then arrange the cubes on your skewers.

Grill the skewers quickly on a hot, pre-oiled grill.

Serve immediately with toppings.

**Bon appétit!**