

Tartare de thon à la mexicaine, jalapeno, avocat, lime, croustille de maïs

Recipe for 12 tapas

Description

A lightly spiced tuna tartare to remind us of sunny Mexico.

Note

Be careful with the dosage of Jalapeno and Sriracha: you can reduce the quantities if you don't want to over-spice.

Mix the tartar with the sauce when assembling your plates.

Ingredients

Sauce mayonnaise sriracha

- 120 Berries Mayonnaise
- 1 Unit(s) Lime juice
- 2 Tsp Sriracha sauce
- 2 Tbsp French shallot
- 0.50 Tsp Sugar

- Salt and pepper
- Vegetable oil

Tuna tartare

- 480 Gr Fresh tuna
- 1 Unit(s) Avocado
- 1 Unit(s) Green apple
- 0.50 Unit(s) Jalapeno pepper
- 75 Ml Fresh cilantro
- 12 Unit(s) Corn chips

- Salt and pepper
- Vegetable oil

Plating and finish

- 6 Unit(s) Corn chips
- 12 Leaf(ves) Fresh cilantro

- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **60 mins**

Setting up

Finely chop the French shallots.

Open the Jalapeno pepper, remove the seeds and finely chop the pepper.

Finely chop the coriander, keeping a few leaves for finishing.

Sauce

Whisk all the ingredients together in a bowl.

Tartare

Cut the tuna into cubes (tartare) and place the cubes on top.

Cut the avocado flesh into cubes (like the tuna).

Make a mini-brunoise with the green apple (small cubes).

Gather all the ingredients and add to the sauce, mixing gently and adjusting the seasoning if necessary.

Crush the corn chips in your hands.

Plating and finish

Place the tartare on a plate of your choice (using a circle) or cover the bottom of the plate like a carpet.

Garnish with two or three corn chips and a few coriander leaves.

Pepper and fleur de sel as required.

Bon appétit!