

Tuna sashimi with ginger-soy sauce and green onion |

Recipe for 12 Tapas

Description

Thinly sliced fresh tuna, topped with soy sauce with marinated ginger, scallions and sesame.

Ingredients

For the sashimi

- 400 Gr Yellowfin tuna
- 120 Ml Light soy sauce
- 30 Gr Japanese pickled ginger
- 2 Unit(s) Green onion
- 10 Gr White sesame seeds
- 10 Gr Black sesame seeds

Preparation

- Preparation time **30 mins**

For the sashimi

Slice thinly the tuna, chop the ginger, mince the scallions and roast the white sesame in a hot dry pan.

Mix the soy sauce and the ginger well, making sure all the flavors gonna infuse.

For the plating

Place the slices of tuna nicely in the bottom of a bowl, cover gently with the sauce and top it with the scallions and the sesame.

Bon appétit!