

Tuna Chirachi, jasmine rice, pickled cucumber, spicy Korean vinaigrette |

Recipe for 12 tapas

Description

A simple, delicious and impressive tartare recipe. Served as a meal bowl.

Note

To make cutting easier, place the tuna in the freezer a few minutes before cutting. A sharp knife is your best friend.

Ingredients

Sashimi

- 300 Gr Fresh tuna

Rice

- 250 Ml Jasmine rice
- 400 Ml Water
- 30 Ml Rice vinegar
- 5 Gr Salt
- 15 Gr Sugar

Korean salad dressing

- 100 Ml Mayonnaise
- 15 Ml Soy sauce
- 15 Ml Rice vinegar
- 5 Ml Roasted sesame oil
- 5 Ml Garlic powder
- 1 Tbsp Gochujang chili past

Topping

- 2 Tbsp Fried oignons
- 2 Tbsp Masago caviar
- 2 Unit(s) Green onion
- 100 Gr Frozen edamame

Pickled cucumber

- 2 Unit(s) Libanese cucumber
- 1 Tbsp Lemon juice
- 60 Ml Rice vinegar
- 60 Ml Water

Preparation

- Preparation time **60 mins**

Set up

Cut your tuna into macedoine.

Dice your cucumber.

Zest and squeeze your lime.

Cut the green onions into whistles.

Toast your sesame seeds for a few seconds in a small frying pan, and do the same for the Panko.

Korean salad dressing

Mix mayonnaise, soy sauce, rice vinegar, honey, sesame oil and garlic powder together in a mixing bowl until smooth. Taste, season and set aside in the fridge.

Rice

Wash the rice 3 times in succession, covering it to the brim with cold water and stirring gently for 10 seconds. Then drain the rice.

Cooking methods:

1- To cook in a saucepan, bring the water to the boil before adding the rice. Lower the heat, cover and leave to cook for 20 minutes. Then turn off the heat and leave to rest for 5 minutes, covered.

2- To cook in a rice cooker, pour in the water and rice, and leave to cook (approx. 40 minutes).

Whisk together the rice vinegar, sugar and salt.

When the rice is cooked, add the vinegar mixture and mix very gently.

Leave the rice to rest for 15 minutes before using.

On the plate

Place the seasoned rice in the bottom of your bowls, then arrange the tuna slices on top.

Finish assembling your dishes with the remaining garnishes.

Bon appétit!