

# Tuna tartare with marinated ginger and avocado mousse |

Recipe for 4 portions



## Description

Knife-cut red tuna tartare seasoned with Japanese pickled ginger, green apple and chives all accompanied by an avocado mousse and some croutons.

## Note

Balanced seasoning is the key to a successful tartare. Feel free to try it out a few times to readjust the seasoning to perfection.

## Ingredients

### For the tuna tartare

- 480 Gr Yellowfin tuna
- 1 Unit(s) Granny smith apple
- 15 Sprig(s) Chives
- 1 Unit(s) Shallot
- 1 Unit(s) Lime
- 30 Gr Japanese pickled ginger
  
- Salt and pepper
- Olive oil

### For the croutons

- 0.50 Unit(s) Baguette
- Salt and pepper
- Olive oil

## Preparation

- Preparation time **30 mins**
- Preheat your **four** at **400 F°**

### For the avocado mousse

- 2 Unit(s) Avocado
- 1 Clove(s) Garlic
- 4 Drop(s) Chili paste (sriracha)
  
- Salt and pepper
- Olive oil

### Meslun Salad

- 4 Handful(s) Mixed greens
- 4 Dash Balsamique caramel
  
- Salt and pepper
- Olive oil

### General preparation

Cut the tuna into very small dice, taking care to remove all the white membranes. Cut . Lime zest and get his juices. Cut the apple into small dice and mix immediately with a dash of lime juice. Chop the pickled ginger. Chop the chives and shallots. Scoop out the avocado flesh.

### Avocado mousse preparation

In the bowl of a blender, put the avocado, remaining lime juice, the garlic and chili paste. Mix until smooth. Adjust the seasoning and set aside.

### Coutons preparation

Slice the baguette at an angle to get your croutons. Place them on a baking sheet and drizzle with olive oil. Season with salt and pepper. Bake for about 10 minutes until crisp.

### Tartare preparation

In a bowl, mix the tuna with the apples, lime zest, ginger, shallots and chives. Add a drizzle of olive oil, salt and pepper and set aside.

### To serve

Use a ring mold to serve your avocado mousse with the tartare on top. Remove the ring mold and serve with a few croutons.

**Bon appétit!**