

Tuna Tataki with Litchi Vinaigrette

INGREDIENTS:

1 lb Fresh Tuna
1 Tomato, diced
1 Cucumber, diced
1 Red Bell Pepper, diced
1 bunch Kale Sprouts

For the vinaigrette:

4 Pcs Litchi, peeled & deseeded
5 Grams Parsley
Salt and Pepper
50 mL White Vinegar
10 mL Balsamic Vinegar
25 mL Orange Juice
250 mL Olive Oil

DIRECTIONS:

In a food processor, combine the litchis, parsley, salt and pepper, white vinegar, balsamic vinegar and orange juice. Transfer to a bowl and stir in the olive oil.

Cut the tuna into prism forms and marinate with some of the vinaigrette.

In a hot pan, sear the tuna on each side, then cut into 1/4" slices.

Use the diced vegetables and herbs to decorate and pour some of the vinaigrette on the top. Serves 6.



Pair with a
Pinot Grigio
wine.

Recipe provided by Fiesta Americana Grand Coral Beach

Le Basilic Restaurant at Fiesta
Americana Grand Coral Beach

