



## Big Eye Tuna Crudo with Jalapeño Avocado Sauce

### Ingredients

#### FOR THE TUNA:

2 pounds big eye tuna  
3 tablespoons scallions  
1 tablespoon cilantro leaves  
kosher salt

#### FOR THE VINAGRETTE:

¼ cup mirin  
¼ cup seasoned rice wine vinegar  
2 tablespoons yuzu juice  
1 tablespoon sambal  
1 cup canola oil  
2 teaspoons ginger root

#### FOR THE AVOCADO SAUCE:

2 avocado  
2 jalapeños, whole, seeds and all  
1 bunch cilantro leaves  
2 tablespoons lime juice  
⅓ cup water  
1 teaspoon kosher salt

#### FOR THE GARNISH:

toasted panko bread crumbs  
toasted sesame seeds  
radish

### Directions

FOR THE AVOCADO SAUCE - Combine all ingredients into blender and blend till smooth.

Place into squirt bottle and keep cold till time to plate up.

FOR THE VINAGRETTE - In a small mixing bowl, whisk ingredients together. Set aside.

FOR THE PLATE UP - Slice tuna thinly or dice into small pieces. Mix tuna, scallion and cilantro together.

Right before plating add pre-made dressing and season with a pinch of salt. Arrange tuna on plate as desired.

Squirt avocado sauce around plate. Top with radish and mix together toasted sesame seeds and toasted panko. Sprinkle on top of tuna.

Enjoy!