



# Tuna Tartare

*serves 2*

- 1 tablespoon raw sesame oil, or other neutral vegetable oil
- 1 teaspoon grated fresh ginger
- 2 tablespoons mayonnaise
- 1 tablespoon Sriracha sauce, or to taste
- 1 teaspoon yuzu juice (or substitute fresh lime juice)
- 1/2 pound sushi-grade raw tuna
- 2 tablespoons finely chopped cilantro
- 1 teaspoon minced jalapeño
- 1 teaspoon toasted sesame seeds
- 1 tablespoon finely chopped scallion
- juice of 1/2 lemon
- 1/2 avocado peeled and diced
- large handful fresh sunflower sprouts
- potato chips, for serving

In a bowl, combine the oil and grated ginger and let stand at room temperature while you prepare the rest.

In a small bowl, whisk together mayonnaise, Sriracha and yuzu juice.

Using a very sharp knife, cut the tuna into 1/8" dice. In a large bowl, combine the tuna with most of the mayonnaise sauce plus the cilantro, jalapeño, sesame seeds and scallions. Mix gently and season with salt and pepper. Taste and add more mayonnaise sauce if needed, or a little lemon juice.

Stand a round mold or a biscuit cutter in the center of a salad plate. Fill the mold with tuna tartare, pressing gently. Lift off the mold. Repeat with the remaining tartare.

Toss the avocado and sprouts with the ginger oil and a bit of lemon juice. Pile greens around the tartare. Garnish with a few potato chips.