

Bluefin tuna in a spice crust, clams, giromonade |

Recipe for 4 servings

Description

La Martinique

Note

Giraumon is a squash, so use the variety of your choice.

Ingredients

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- 400 Gr Giromon
- 100 Gr Red onion
- 1 Unit(s) Lime
- 3 Clove(s) Chopped garlic
- 1 Unit(s) Mild red piment
- 4 Steak Yellowfin tuna
- 200 Gr Clams
- 50 Gr Manioc flour
- 15 Gr Creole spices
- 15 Ml Xérès vinegar
- 10 Ml Honey
- 25 Gr Cashew nuts
- 50 Ml White wine

- Butter
- Salt and pepper
- Vegetable oil

Preparation

- Preparation time **45 mins**
- Preheat your **Four** at **350 F°**

Preparation

Prepare your spice mix.

Peel and cut the giromon in 4 nice long sticks, 12x1x4 cm roughly.

Keep all of the off cuts to make the purée.

Tuna

Juice the lime and add the juice to 100ml of olive oil. Add a pinch of salt, crushed garlic and light

pepper.

Pour the marinade on the tuna and let marinate in the fridge for a few minutes.

Giromon

Cook all of the off cuts in a covered pot on low heat with no water. Once nice and tender, blend and set aside.

In a hot skillet with oil and garlic, color all 4 surfaces of the giromon and then transfer to the oven for 5-7 minutes to finish cooking them.

Vinaigrette

Combine the olive oil, vinegar, honey, minced red onion and cashews. Season to taste.

Cooking the tuna and clams

Combine the manioc flour and spice mix to make your batter.

Remove the tuna from the marinade and remove excess moisture with a rag or paper towel.

Roll the tuna in the batter mixture. In a hot skillet, sear the tuna for 2 minutes on each side and then set aside on a piece of paper towel until ready to serve.

Cook the clams in a sauce pot with white wine and minced onion. They are ready once they open up.

Plating

Place the rectangles of giromon on a plate, slice the tuna, and then place the tuna and clams on top of the giromon. Garnish with raw shavings of giromon. Drizzle the plate with the vinaigrette and decorate with a nice dollop of giromon purée.

Bon appétit!