

Tuna tartare, Beetroot, Onions, Green Apple |

Recipe for 12 Tapas



Description

Classic tuna tartare recipe, colourful and fresh.

Ingredients

Tartare

- 360 Gr Yellowfin tuna
- 1 Unit(s) Green apple
- 1 Unit(s) Lime
- 75 Gr French shallot
- 12 Sprig(s) Chives
- 30 Ml Olive oil
- 1 Tsp Tabasco
- 30 Gr Capers
- 6 Sprig(s) Fresh cilantro
- 100 Gr Red beets
- 100 Gr Yellow beet
- 100 Ml Rice vinegar
- 3 Clove(s) Garlic
- 50 Gr Sugar
- 100 Ml Water
- Salt and pepper

Garnish

- 24 Thin slice(s) Baguette
- 30 Gr Fried oignons
- Salt and pepper

Preparation

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

Tartare

Finely chop the shallots and the chives, dice the apple, add a bit of lemon juice to it, pick the leaves of half of the cilantro and chop the rest, chop the capers, zest the limes then squeeze them, slice the bread in croutons, slice the beets, crush the garlic and dice your tuna.

In a bowl, add tuna, chive, cilantro, capers, apple, lime zest, mix and put aside in the fridge.

In a pot, bring to a boil water, vinegar cilantro leaves, garlic and sugar. Split the liquid in two bowls. Add the red beets in one and the yellow one in the other one. Cover with saran wrap and put aside to cool down at room temperature. Once cooled down, rinse and put aside in the fridge.

On a pastry tray, place the croutons, add a bit of oil, salt and pepper and bake for 10 minutes.

Season the tuna with tabasco, salt, lime juice and olive oil.

When ready to serve start with the tuna in the bottom of your plate, add 2 croutons on top. Add the beets. More croutons. Some olive oil and enjoy!

Bon appétit!