

TUNA SHUFFLE: TATAKI OF TUNA WITH TIGER TOMATOES AND SEAWEED & GREEN HERB SAUCE



USED BRESC PRODUCTS



Bresc Seaweed & Green herbs sauce 1000g

INGREDIENTS

10



- 250 g Fresh tuna
- 6 Green tiger tomatoes
- 10 Saffron krupuk
- 300 g Seaweed & green herb sauce
- 10 Caper berries
- 50 g Mustard caviar
- 10 Zalotti blossoms
- Cress

PREPARATION METHOD

Chop the tomatoes into small cubes. Season with salt and pepper. Cut the tuna into 10 equal cubes and place them next to each other. Grill the tuna very briefly over an open flame. Spoon the tomatoes into the glasses and place the prawn crackers on top. Arrange the tuna cubes on the prawn crackers and finish with the seaweed & green herbs sauce. Garnish with caper berries, mustard caviar, zalotti blossom and, for a splash of color, a sprig of green cress.