

## Tuna Tartare with Yuzu Gelée

Printed from: <http://norecipes.com/recipe/tuna-tartare-with-yuzu-gelee/>

Raw tuna topped with avocado and a citrusy gelée made with dashi.

Servings	Prep Time	Cook Time	Passive Time
4	10 MINUTES	5 MINUTES	240 MINUTES

### Ingredients

- 1 cup dashi (japanese stock)
- 1 teaspoon salt
- 1/2 teaspoon soy sauce
- 1/2 teaspoon sugar - granulated
- 5 grams powdered gelatin
- 1 tablespoon yuzu juice
- 220 grams sashimi grade tuna
- 1 teaspoon olive oil
- 1 tablespoon chives minced
- 1 tablespoon sesame seeds - whole, toasted
- 2 teaspoons soy sauce
- 1 avocado cut into 1/2
- 1/2 lemon juiced

### Instructions

1. In a small saucepan, bring the dashi to a boil, then add the salt, soy sauce, and sugar, stirring until dissolved.  
-----
2. Remove the pan from the heat and sprinkle on the gelatin. Stir until the gelatin is dissolved. Stir in the yuzu juice, then pour the mixture into a container and refrigerate until set.  
-----
3. Slice the tuna into strips, and then cut them into 1/2" cubes. Add it to a bowl along with the olive oil, chives, sesame seeds and soy sauce. Stir to combine. Cover and refrigerate until your gelée is set.  
-----
4. When your ready to serve, cut the avocado into cubes and sprinkle with the lemon juice and a little salt. Toss to distribute evenly.  
-----

5. To construct your tartare, oil a ring mold and place it in the center of a plate. Add a layer of tuna and gently pack it down.

6. Add a thin layer of avocado, gently packing, and then top by scooping the gelée on top like a sauce. Give the mold a few twists to make sure it's not sticking and then lift it straight up.

All text and images ©2007-2014 Marc Matsumoto. Please do not post or republish this recipe or images without permission. If you want want to share this recipe just share the link rather than the whole recipe. This site is protected by Image Rights, so infringing content will be located and the publisher billed.