



***Mélange of Spicy Big Eye Tuna with Mango, Avocado,
Crispy Shallots
and Sake-Yuzu Sorbet***
serves 6

For the Tuna:

1 pound fresh tuna (preferably, 1+ sushi grade) cut into medium dice (about 3 cups)

1 ripe avocado, peeled, pitted and cut into medium dice

1 ripe mango, peeled, pitted and cut into medium dice

1 fresh jalapeño, seeded and minced

2 tablespoons finely chopped red onion

2 tablespoons minced fresh cilantro leaves

1 teaspoon dried red pepper flakes

2 tablespoons fried shallots (recipe below)

Juice of 1 lime

4 tablespoons of Soy Marinade (recipe below)

Salt and sugar to taste

1. In a large mixing bowl combine the tuna, avocado, mango, jalapeño, red onion, cilantro, red pepper flakes and fried shallots. Gently mix with a spatula to combine.
2. Just before serving, dress the tuna mixture with the Soy Marinade and lime juice. Season with the salt and sugar to taste. Mix once more with the spatula.

To serve:

Micro Cilantro Leaves for Garnish

Fried Shrimp Chips (available at most Asian Markets)

1 cup Sake Yuzu Sorbet (recipe below)

1. In each of 6 serving bowls, place a small mound of the tuna mixture.
2. Garnish with the cilantro leaves and fried shrimp chips.
3. Place a small scoop of Sake-Yuzu sorbet on top of the tuna.

Crispy Fried Shallots

1 peeled shallot, sliced into paper thin rings
½ cup all-purpose flour
2 cups vegetable or peanut oil (for deep frying)
Salt to taste

1. In a deep fryer or heavy pot, heat the oil to 300 degrees.
2. Dredge the shallot rings in flour quickly and shake off the excess flour.
3. Add the onion rings to the hot oil, turning them frequently with a skimmer or slotted spoon until they just turn golden brown, about 1 minute. Using a slotted spoon, remove them from the oil and drain them on paper towels. Sprinkle with salt. (The shallots will continue to brown and crisp after they are removed from the oil.)

Soy Marinade

½ cup soy sauce
¼ cup rice wine vinegar
1 tablespoon Vietnamese fish sauce (Nuoc Mam)
1 tablespoon peanut oil
4 tablespoons sugar

Whisk all ingredients together until sugar is dissolved. This can be made up to one week in advance and stored in the refrigerator.

Sake-Yuzu Sorbet

1 quart simple syrup
½ cup bottled yuzu juice (available at Asian Markets)
¼ cup sake
2 egg whites, lightly beaten

Whisk all ingredients together and freeze according to ice cream maker's instructions.