

Korean-Style Tuna Tartare



200g sashimi grade tuna, cut into batons
1 small cucumber, peeled and cut into julienne
1 carrot, peeled and cut into julienne
¼ cup shredded Chinese cabbage
Pinch coriander leaves
1 tablespoon roasted pine nuts
1 teaspoon toasted sesame seeds
1 egg yolk

Dressing

1 tablespoon Chinese sesame-seed paste
2 tablespoons light soy sauce
1 ½ tablespoons rice wine vinegar
1 small knob ginger, finely diced
1 ½ tablespoons caster sugar
100ml sesame oil

To make the dressing, first mix the sesame paste, soy, vinegar, ginger and sugar together. Stir until the sugar dissolves, add the sesame oil and allow set aside for 30 minutes to let the flavours mingle.

In a mixing bowl combine the tuna, cucumber, carrot, cabbage, coriander leaves, pine nuts and half of the sesame seeds. Add the dressing and mix well. Transfer the salad to a serving plate, make a small indent in the middle and carefully place the yolk into the indent. Sprinkle with the remaining sesame seeds and serve.