

Seared Albacore Tuna

By Chef Pascal Chureau

With chanterelle and fingerling hash, szechuan pepper and grapefruit hollandaise, plus pomegranate.

Tuna

2 pounds of fresh albacore tuna
3 tbsp. virgin olive oil
Salt/pepper

Portion the tuna into 4 equal pieces.
Salt and pepper both sides.
Place the tuna in an oiled skillet on medium flame. Cook each side for about 2 minutes.

Hash

1/4 pound fingerling potatoes
3 tbsp. canola oil
8 ounces chanterelle mushrooms
5 ounces of french cut green beans

Blanch the potatoes in salted water for 15 minutes, drain, then cut into thin slices.
Clean the chanterelles with a brush and tear into small pieces by hand. Slice the green beans on the bias to create "french cut".
In a sauté pan add the oil. Wait until hot then add all ingredients and cook until the mushrooms soften.

Hollandaise

2 cups of melted clarified butter
2 egg yolks
1 tbsp. toasted and ground Szechuan peppers
Juice of 1 grapefruit
Salt/pepper to taste

In a double boiler or sauce pan, bring 6 cup of water to a boil.
Place the two egg yolks and the grapefruit juice in top of double boiler, or in a non-plastic boil over the sauce pan.
Whisk until thick and pale in color. Slowly add the hot clarified butter.
Add the schezuan pepper, salt and pepper.

Garnish & Plating

1 tbsp. of virgin olive oil
1 head of frisee
1 pomegranate

Place the hash in the center of the plate. Slice the tuna into 4 even portions and place on top of the hash.
Place a spoonfull of hollandaise on top the fish.
Place the frisee and pomegranate on top of the fish, then drizzle with olive oil.

