

Grilled Albacore Tuna

Chanterelle and fingerling hash, szechuan pepper & grapefruit hollandaise, pomegranate

Recipe for 4 people

Tuna:

2 pounds fresh albacore tuna

3 tablespoons virgin olive oil

Salt/pepper

Method:

Portion the tuna in 4 pieces.

Salt and pepper on both sides.

Place the tuna on the grill on a medium flame. Cook on the 4 sides of the tuna for about 2 minutes.

For the potato and mushroom hash:

3 tablespoons canola oil

¼ pound fingerlings potatoes

8 ounces chanterelle mushrooms

5 ounces of haricot verts (French green beans)

Method:

Blanche the potatoes in salted water for 115 minute, drain than cut rondelles.

Clean the chanterelle with a brush and tear small pieces by hand.

Slice the haricot verts on the bias.

In a sauté pan add the oil. Wait until hot then add all ingredients until the mushroom soften.

For the hollandaise:

2 cups of clarified butter

2 each egg yolk

1 tablespoon toasted and ground Szechuan peppers

1 each grapefruit

Salt/pepper to taste

Method:

In a sauce pot bring 6 cups of water to a boil.

Place the two egg yolks and the grapefruit juice in a boil and place over the boiling water.

Whisk until thick and pale in color. Slowly add the hot clarified butter.

Add the schezuan pepper, salt and pepper.

1 tablespoon virgin olive oil

1 head of frisee salad

1 each pomegranate

Plating:

Place the hash in the center of the plate. Slice the tuna in 4 even slices and place on top of the hash.

Place a spoon full of hollandaise atop the fish, finish the plate by adding the frisee salad with oil and pomegranate on top of the fish.