

BUTLER HOUSE BESPOKE TUNA NICOISE SUMMER SALAD

Ingredients

Tuna marinade:

- 8 ounces fresh ahi tuna (ask your local fish supplier)
- 1 lemon
- 1 lime
- 1 small orange
- 2 sprigs rosemary
- 2 tbsp pomace oil
- 1 fresh ginger bulb

Wasabi soya vinaigrette:

- 1 tbsp rice wine vinegar
- 1/2 tbsp Dijon mustard
- 1/2 tsp lemon zest
- 2 tsp mirin
- 1/2 tsp pure honey
- 1 garlic clove, minced
- 1/3 cup sesame seed oil
- Pinch Wasabi paste
- 3 stems fresh coriander
- 3 tablespoons Light soya sauce

Salad ingredients:

- 3 fingerling potatoes per serving
- 2 large free-range eggs
- bunch green beans blanched

- 2 pieces heirloom tomatoes
- Scattering of kalamata olives
- 2 oz capers
- Baby mixed salad leaves and young rocket
- 1 fresh mango peeled and cut into chunks

Instructions and assembly.

1. Peel lemon, lime, and orange. Reserve peels and save fruit for another time. Season tuna with salt and pepper on both sides. Combine with citrus peels, rosemary and olive oil and grated ginger in a Ziploc plastic bag. Marinate overnight.
2. Mix together rice wine vinegar – garlic, mustard, miso paste, honey in a medium bowl. Slowly whisk in the sesame seed oil until thickened. Season with salt and pepper and add the finely chopped coriander and lemon juice. electric hand blender is ideal for this process. chill dressing.
3. Cut fingerling potatoes in half leaving on skin. Cover with water in a medium pot. Season the water heavily with salt and bring to a boil over high heat. Reduce heat and simmer until potatoes are fork tender. Drain and cool.
4. Place eggs in a medium pot and cover with water. Bring to a rapid boil over high heat. Turn off the heat and let the eggs sit in the hot water for 7 minutes. Drain and place eggs in an ice bath to stop the cooking process. Peel eggs and cut into quarters.
5. Bring a medium pot of water to a boil. Season water heavily with salt. Add the green beans and blanch for 2-3 minutes or until crisp-tender. Remove from heat, drain and immediately shock in an ice bath until cool.
6. Toss together baby mixed salad leaves and rocket with the potatoes, egg, green beans, tomatoes, olives, mango and capers. Divide onto two plates. Top with seared ahi tuna, drizzling extra vinaigrette. Scatter top with pea shoots and finely sliced red radish, Serve.

