

Taste Summer Forever!



Tuna Tartare paired with Aloha Humboldt Golden Lemons

This pairing was designed by Khara Pechtes, founder of Food Flower Future with Chef Emily.

"We wanted to highlight the citrus flavors used in the tuna tartare and the hint of spiciness with the ginger and jalapeno used in the mix. Sushi rice is a bit sweet which also complements this strain. This is seriously perfect!" explains Pechtes.

Yield: serves 4-6 people

Ingredients

- 1 cup sushi rice
- 1 tablespoon rice wine vinegar
- 1 pound fresh tuna (ahi, yellowfin, bluefin), cut into 1/4 cubes
- 1/2 tsp grated fresh ginger
- 1 medium sized cucumber, diced
- 1/4 cup of cilantro chopped
- 1 small shallot diced
- 1 tsp sesame seeds
- 1 jalapeño, small dice
- 1 tbsp chives or green onions, chopped
- 1 tbsp soy sauce
- 2 tsp Sriracha
- 1 tbsp soy sauce
- 1 small avocado, cut in 1/4 inch cubes
- vegetable oil for frying
- pinch sea salt and ground black pepper to taste

Preparation

Begin by rinsing the sushi rice well, then combining the rice and 2 cups of water in a pot. Bring water to a boil, then reduce the heat to low and cover. Cook for 15 minutes, then remove from the heat, keep the rice covered away from the heat for 10 minutes.

Place the cooked rice in a glass bowl and add the vinegar to the rice, combining well, and allowing to cool.

Spray the pan with oil or use vegetable oil to form a thin layer so the rice doesn't stick. Press the rice into a quarter sheet pan, forming a flat layer. *Ideally, allow it to cool overnight. Using a cookie cutter (in desired shape and size) cut equally sized individual cakes of rice.

Heat a large pan on high heat with vegetable oil, about 1 inch high in the pan. Fry the rice cakes until they are golden brown. Place rice cakes on a paper towel to soak up the extra oil.

Combine all tartare ingredients together approx 10 minutes before serving and place in the fridge to let it rest. Top the rice cakes with the tartare mixture and garnish with sesame seeds and chives.

Aloha!