

Spicy Tuna Tartare

Ingredients

3 ¾ pounds Tristan ULT Tuna steaks or Tristan ULT Fresh loin steaks

1 ¼ cups olive oil

5 limes, zest grated

1 cup freshly squeezed lime juice

2 ½ tsp of wasabi powder

2 ½ tbs soy sauce

2 tbs hot red pepper sauce

2 ½ tbs kosher salt

1 ½ tbs fresh ground black pepper

1 ¼ cups minced scallions

3 ¼ tbs minced fresh jalapeno pepper (no seeds)

5 ripe avocados

1 ½ tbs toasted sesame seeds

Directions

Dice Tristan tuna into ¼ inch cubes. Place in a bowl.

In a separate bowl, combine olive oil, lime zest, lime juice, wasabi, soy sauce, red pepper sauce and salt/pepper. Mix well.

Pit the avocados and cut them in half and remove the skin. Dice the avocados to the same size as the tuna cubes.

Mix cut avocados with the cut tuna, and add sesame seeds.

Combine all the ingredients into single bowl. Mix well. Let stand in refrigerator for one hour. Serve with rice crackers.