



TUNA TATAKI WITH FIVE SPICES, COMPRESS WATERMELON AND UNAGI SAUCE

TUNA TATAKI

METHOD:

- Wrap the tuna in 5 spices and pan fry slightly every side.
- Cut equal slices of 2 cm approximately.
- On service time drizzle with some unagi sauce.

MINT SYRUP		
ITEM	U.O.M	Quantity
Water	Gr	200
Sugar	Gr	200
Fresh mint leaves	Gr	20

METHOD:

- Boil the water with sugar.
- Add the mint leaves to infuse the syrup.
- Let it cool.

COMPRESS WATERMELON

METHOD:

- Cut a piece of watermelon in a rectangle shape and vacuum with some mint syrup.
- Before service, burn the top of watermelon with a torch.
- Add a salad on top with shaved baby fennel, spring onion fibers, julienne radish and chili slices.

GARNISH:

- Micro coriander.
- Mint oil.