



“...you sear off to give flavour  
to the things you are cooking”

## **BOTTARGA CRUSTED YELLOW FIN TUNA WITH WHITE AND GREEN ASPARAGUS** Crudo di tonno in crosta di bottarga con insalatina di asparagi

- 300g loin of Yellow Fin tuna, mid cut
- 100g grated bottarga\*
- 2 tbsp olive oil
- 8 green asparagus spears, trimmed
- 2 cups (about 100g) of baby mesculun salad
- 2 tbsp aged sweet vinegar
- 80ml extra virgin olive oil
- Salt and pepper

Serves 4

Season the lightly grated bottarga\* with salt and pepper then roll the tuna in the mixture to form a crust. On the ILVE tepanyaki plate or in a heavy based pan, heat the olive oil then sear tuna lightly for about 30 seconds on each side. Allow to cool in the fridge.

For the salad, char grill the asparagus spears on the tepanyaki plate or under the oven grill, then cut diagonally in half. In a bowl toss together the mesculun leaves, asparagus spears and dress with the aged sweet vinegar and extra virgin olive oil. Season with salt and pepper.

With a sharp knife slice tuna into 1/2 cm thick slices. Arrange salad equally amongst four serving plates and place two pieces of tuna on each plate. Drizzle with extra salad dressing.

\*Bottarga is the salted, dried roe of either mullet or tuna and widely available in fine food stores and fish markets.