

## TUNA DISH

Tuna dish to serve four

### Components

Bonito Foam	Crispy Sesame / Bonito
Coriander Oil	Wasabi Mayonnaise
Tomato Broth	Sashimi Tuna & Tartar of Tuna
Soy Dressing	Fine-Cut Nori
Miso/Yuzu Cream	

### BONITO FOAM

100 g milk  
25 g cream  
10 g bonito  
1 tsp kombu juice  
12 g dashi vinegar  
½ tsp miso paste/yuzu cream  
10 g pro-espuma frio (sosa)

1. Put all the ingredients together in a thermomixer or blender.
2. Blend and then drain mixture.
3. Sieve the mixture so that it becomes a smooth mass.

### CORIANDER OIL

125 g coriander  
25 g parsley  
250 ml sunflower oil

1. Boil coriander for 30 seconds.
2. Put everything together in a thermomixer or blender.
3. Sieve the mass through a dishcloth.

### BROTH OF TOMATOES

1 tray honey tomatoes  
20 g dashi vinegar  
1 tsp ginger syrup  
(measure to taste)  
red wine vinegar  
pepper and salt

1. Put the tomatoes in a juicer, then add the rest of the ingredients.
2. Season together with other ingredients.

## SOY DRESSING

50 g soy sauce  
150 g sunflower oil  
0.5 cloves of garlic  
22 g sugar

1. Put everything in a thermomix or blender.
2. Sift or drain mixture after blending.

## CREAM OF MISO/YUZU

1 jar miso/yuzu paste/powder  
kombu juice  
10 cl milk  
12 g sosa vegetal

1. Put everything in a thermomix at 100°.
2. Allow to cool and then mix again.

*Not possible without thermomix or blender.*

## CRISPY SESAME/BONITO

1. Sprinkle sesame/bonito seeds thinly on a seal pad until the full seal pad is covered.
2. Bake in oven at 125° for 10 minutes.

## WASABI- MAYONNAISE

- 200 g Kewpie Japanese  
Mayonnaise
- 1 lemon juice of one
- 50 g lemon
- 20 g Daikon vinegar
- 20 g yuzu
- 20 g pickled ginger
- 10 g Dashi vinegar  
ponzu  
wasabi (measure to  
taste)  
salt
- 5 chardonnay vinegar
- 5 koji
- 5 g ginger syrup
- 10 g saké

1. Mix all ingredients in a thermomix or blender.
2. The amount depends on personal taste. Season carefully.

## AKAMI TUNA (400G)

1. Cut the tuna precisely in sashimi width (0.4 cm), cutting three pieces per person, best when it's still half frozen.
2. Use the remaining tuna to make the tartar.

## NORI

1. Cut the nori finely with a very sharp knife.
2. 'Mix' with zest of half of a sudashi.

# TO SERVE

Arrange all components on a plate  
and serve as desired.