



JOSEPH JEWELL

## Lauren's Tuna Tartare with Wonton Chips

### Ingredients

#### Tartare

- 1 lb sushi-grade Bluefin tuna diced into 1 cm cubes
- ¼ cup diced red onion
- 3 tablespoons soy sauce
- 1 teaspoon sesame oil
- ½ teaspoon sesame seeds
- 1 ½ tablespoons mirin
- ½ teaspoon red alaea Hawaiian sea salt (can substitute with regular sea salt)
- 1 medium avocado peeled and pitted cut into 1 cm cubes
- 1 tablespoon fresh squeezed meyer lemon juice
- ½ teaspoon fresh cracked black pepper
- 2 tablespoons chopped macadamia nuts
- ¼ cup arugula
- 1 radish thinly sliced



#### Wonton Chips

- 20 wonton wrappers
- 2 tablespoons vegetable oil
- red alaea Hawaiian sea salt (can substitute with regular sea salt)
- fresh cracked pepper

### Directions

#### Tartare

1. Whisk together red onion, soy sauce, sesame oil, sesame seeds, mirin, and salt together in medium bowl until combined. Add tuna and toss until coated.
2. In a small separate bowl, combine avocado, lemon juice, and black pepper and gently toss until coated.
3. Bring a small skillet to medium-low heat and add macadamia nuts. Cook for a few minutes until golden brown. Set aside to cool.
4. Place a ring mold in the center of a large plate. If you don't have a ring mold, you can also use a tin can with both ends cut off. Spread the avocado mixture evenly in the bottom of the mold, then add the tuna mixture on top. Lightly pat down mixture in mold to ensure it is compact. Next, add a layer of macadamia nuts and top with arugula. Slowly lift mold up to reveal tower. Garnish with radish slices.

#### Wonton Chips

1. Preheat oven to 375 F.
2. Cut wonton wrappers in half diagonally to create triangles.
3. Spread wontons on greased baking sheets and brush with vegetable oil.
4. Sprinkle with salt and pepper to taste.
5. Bake until golden brown, about 10 minutes.

Serves 4