



Westlands



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TUNA CEVICHE

INGREDIENTS

- 1 tsp** wasabi paste
- 2 tbsp** soy sauce
- 1 tsp** Jalapeno Tabasco
- 2 tsp** finely grated ginger
- 2 tbsp** mirin
- 1 tbsp** yuzu or lime juice
- 1 tsp** sesame oil
- 60 ml** olive oil
- 500g** sashimi-grade tuna
- 1** avocado
- 4** spring onions, chopped
- Westlands** Fuchsias, Lemon Balm & Mixed Flowers

METHOD

1. Combine the tabasco, yuzu, soy sauce, wasabi, ginger, mirin, sesame oil and olive oil in a bowl
2. Cut the tuna into 1 cm cubes
3. Add the tuna, sesame seeds, avocado and spring onion to the dressing, and stir to combine
4. Leave to chill in the fridge for 10-15mins, stirring occasionally
5. Garnish with Micro Herbs, Lemon Balm, Fuchsias and Edible Mixed Flowers from Westlands
6. Serve with toasted bread, bruschettine or tortilla chips.

PREP TIME | 15 minutes

CHILL TIME | 10-15 minutes

READY IN | 30 minutes