Tuna Tataki, Salad of Roasted Peach and Greens with Mango and Strawberry Infused

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- Sub Category Name
  Food
  Savory
- Recipe Source Name
  Shangri-la Tea Cuisine
- Activities Name
  Tea Inspired Lunch Corner

Used Teas

t-Series Mango and Strawberry

Ingredients

Tuna Tataki, Salad of Roasted Peach and Greens with Mango and Strawberry Infused

- 600g Tuna loin
- 5cl Olive oil
- 5g Iodized salt
- 4g Crushed black pepper
- 20g White sesame
- 20g Black sesame

For the peach

- 250g Yellow peach in syrup
- 50g Butter
- 3g Salt
- 1g Grounded black pepper

For the salad

- 300g Romaine lettuce heart
- 100g Oat tree leaf lettuce
- 100g Frisee lettuce (yellow part)
- 50g Celery leaves (yellow)
- Rocket lettuce (young)

For the mango and strawberry vinaigrette

- 15g Mango strawberry tea leaves
- 10cl Water at 90°C
- 20g Honey
- 8cl Olive oil
- 4cl Lemon juice
- 5g Salt
- 3g Black pepper (freshly grounded)

Methods and Directions

Tuna Tataki, Salad of Roasted Peach and Greens with Mango and Strawberry Infused

- Slice the tuna loin into 25cm x 3cm x 3cm.
- Brush the tuna with olive oil.
- Season with salt and pepper.
- Quickly sear the loin until the loin has changed its colour.
- Roll each piece into the black and white sesame.
- Cool then store in the chiller while prepping the other ingredients.
- Once cooled, slice equally into 30 pieces as demonstrated in the picture.

For the peach

- Cut each peach halves into six segments.
- Heat up the butter in a non-stick pan. Roast the peach to a golden brown glaze.
- Season accordingly.

For the salad

- Toss the lettuces with the vinaigrette and arrange as per the picture.

For the mango and strawberry vinaigrette

- Steep the tea for 8 minutes and strain.
- Whisk in the olive oil and lemon.
- Add salt and pepper to taste.

Assembly / Finishing

- Roasted peach segments as a fan (3 pieces p/p).
- Arrange the 3 pieces of tuna tataki at the opposite of the peach in order to form an ovaloid shape.
- Arrange the salad in the middle, the romaine leaf taking support on the peach segments allowing the salad to be upward.

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