

## 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 Corners

### 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.