

Tuna Tart are



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Leanne Ayre



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- Sub Category Name
Food
Savory
- Recipe Source Name
Real High Tea Australia Volume 2

Ingredients

Tuna Tart are

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- 100g tuna
- 1/4 chilli
- 40g red onion
- Lime juice
- 8 coriander leaves
- Soy oil
- 10g avocado
- Black and white sesame seeds

Baguette

- 1.9g flour
- 150g yeast
- 50g salt
- 1l water

Lime mayonnaise



- 60g yolks
- 10g English mustard
- 40g Dijon mustard
- 10ml white wine vinegar
- 600ml vegetable oil
- 30ml lime juice
- zest of 10 limes
- Salt and pepper

Methods and Directions

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- Fine dice chilli and red onion.
- Chop coriander.
- Zest lime.
- Dice tuna and avocado to 0.5 cm cubes.
- Mix all just before serve.
- Press into mould and serve.

Baguette

- Place in mixing machine for 15–20 minutes.
- Prove for 24 hours in the fridge.
- Roll and prove.
- Bake 250°C for 12 minutes. Turn the trays and bake for another 8–12 minutes.
- Cool. Slice and wrap around ring.
- Dry overnight.

Lime mayonnaise

- Beat in mixer yolks and mustards and seasoning and start adding oil slowly until thick while whisking.
- Add the rest of the ingredients and rest in fridge for 5 hours before using.