

YATA WATTE SMOKED TUNA



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Yata Watte smoked-seared tuna served with cauliflower-mascarpone puree and a drizzle of avocado oil.

- Sub Category Name
Food
Main Courses
- Recipe Source Name
Dilmah Real High Tea Global Challenge 2015
- Festivities Name
Winter
- Activities Name
Tea Gastronomy Tea Inspired Cuisine

Used Teas



Yata Watte



Ingredients

TEA-SMOKED TUNA

- 400g Tuna Loin, frozen
- 10g Yata Watte Tea Leaves
- 200g Cauliflower
- 100ml Milk
- 50ml Cream
- 100g Mascarpone
- 5g Sea Salt
- 1g White Pepper, freshly ground
- 50ml Avocado Oil
- Micro Greens and Sundried Tomatoes for Garnishing

Methods and Directions

TEA-SMOKED TUNA

- Season tuna loin with a little salt and white pepper and sear in hot non-stick pan.
- Place tea leaves in a square roasting tray and put on high heat, place tuna on wire rack and cover with lid.
- Smoke for a few minutes, remove from tray and allow to cool down before slicing.
- Bring milk to the boil, add cauliflower and simmer until soft, drain milk and add cream.
- Place in blender and mix until smooth, remove from blender and allow to cool down. Fold in the mascarpone and season to taste.
- Arrange all components on plate and drizzle with avocado oil. Garnish with micro greens and sundried tomatoes before serving.