

EXPERIENCE THE MAGIC



Disney's
Art of Entertaining

Island Spiced Seared Ahi Tuna

Disney Cruise Line

Yields: 6 Servings

Ingredients:

For the Shitake Mushrooms:

½ lb shitake mushrooms
½ tbsp Italian parsley, chopped
½ tbsp lemon juice
2 tbsp olive oil

Yuzu Dressing:

½ tbsp soy sauce
½ tbsp Yuzu
2 tbsp olive oil
½ tbsp cilantro
1 cucumber-deseeded, finely diced
1 ea red bell pepper
1 ea lime, juiced
1 ea red onion
0.5 tsp ginger, crushed

Tuna:

½ lbs Ahi tuna, 1" W Loins.
½ tsp jerk seasoning

Method of Preparation

For the shitake mushrooms:

Steam the shitake mushrooms for 1 minute. Remove from the steamer and chill. Once chilled. Thinly slice and mix with remaining ingredients. Season with salt and ground black pepper place on a perforated tray.

For the Yuzu Dressing:

Whisk the olive oil, yuzu, lime and soy sauce together. Stir in the remaining ingredients.

For the tuna:

Dust the tuna with jerk seasoning. Sear the tuna on a hot griddle so that the tuna is rare to medium rare. Chill in the blast chiller.

Assembly

Slice the Tuna. Place 1 tbsp of the mushrooms down the center of the plate. Lay three slices of the sliced tuna on top. Spoon the dressing around the tuna. Garnish with two chive batons.