

# 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.