

## Tuna tataki in sesame crust with coriander sauce

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Contrary to what many think, the word "tataki" in Japanese means "shredded" and refers to the ginger reduced almost to paste that is used as part of the seasoning. Legend says that this recipe was invented by a samurai in 1800, after seeing a group of Europeans roasting fish. The perfect match between Japanese and European cuisine.



30'



4 people

### Ingredients

400 gr Tunna fillet  
A.r. Soy sauce  
200 ml Evo oil  
A.r. Sesame seeds  
20 gr Sugar  
30 gr Fresh ginger  
A.r. Mustard  
100 ml White wine vinegar

50 gr Fresh coriander

### Procedure

Start by chopping the ginger and add it to the soy sauce, along with 5 grams of sugar and a drizzle of vinegar. Mix well and let the tuna marinate for about 15 minutes. Lightly toast the sesame seeds, then season them with a dash of soy sauce and place them on a plate. Remove the tuna from the marinade, brush a very thin layer of mustard and pass it on the toasted seeds. Make the seeds adhere well and put it into cooking, turning it often. For the coriander sauce, add oil, vinegar, 15 grams of sugar and fresh coriander in a jug. Then make the sauce uniform with a mixer.

FASE	TEMPERATURA	TEMPO	SONDA	UMIDITA'	VENTOLA	PRERISCALDAMENTO
1	220°	6'	/	0%	V5	ON

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### Chef's tips

Do not overcook the tuna, otherwise it will be stringy. Instead of wine vinegar you can use more delicate apple vinegar, thus avoiding adding sugar.