FRESH CITRUS TUNA CARPACCIO

INVITE A TANGO ON THE TONGUE



Preparation Time: 35 minutes
Ready In: 40 minutes
Makes 4 to 6 servings



WINDSOR LESEL FLAKED SEA SALT



WINDSOR LESEL FLEUR DE SEL

Ingredients

4 oz (125 g)	sushi-grade ahi tuna, cut into 1/2-inch-thick pieces
1/4 cup (60 mL)	olive oil
3 tsp. (15 mL) each	orange, lemon and grapefruit juice
1 tsp. (5 mL)	granulated sugar
1/4 cup (60 mL)	thinly shaved fennel
4	thinly shaved slices of watermelon radish
1 tsp. (5 mL) each	orange, lemon and grapefruit zest
1 tbsp. (15 mL)	chopped pistachios
	fennel fronds, for garnish
	Windsor LeSeL Flaked Sea Salt, for finishing
	crostini, for serving

Instructions

Soak the watermelon radish and fennel in a bowl of ice-cold water for 20 minutes, or until they begin to curl. Drain and set aside.

In a bowl, whisk together the olive oil, citrus juices and sugar. Set aside.

Working in batches, place the tuna between two pieces of plastic wrap. Using a rolling pin or meat pounder, gently flatten the tuna from the centre outward to approximately 1/4-inch thickness.

Remove the plastic wrap and arrange the tuna slices on a serving platter. Repeat with the remaining tuna.

Drizzle the tuna with 1 tbsp. (15 mL) of dressing. Garnish with fennel, radish, citrus zests, pistachios and fennel fronds. Add more dressing as desired. Finish with Windsor LeSeL Flaked Sea Salt and serve with thin crostini.

Suggested Salt Substitutions:

Windsor LeSeL Fleur de Sel