

Chef Jon Oliver
The Personal Palate

Soy Glazed Tuna with Wild Greens and Pickled Ginger Vinaigrette

Soy Glaze (makes 12 servings)

1 cup soy sauce
½ cup granulated sugar
¼ cup peeled, roughly chopped ginger root

Bring soy sauce, sugar, and ginger root to a simmer. Continue simmering over low heat until mixture thickens to glaze. Approximately 15-20 minutes. Cool and reserve for application as sauce. (May be made several days ahead)

Pickled Ginger Vinaigrette (makes 8 servings)

¼ cup champagne vinegar
2 Tablespoons Dijon mustard
1/8 Cup Granulated Sugar
2 Tablespoons Pickled Sushi Ginger
1 Tablespoon Pickled Ginger Brine
1 cup pure canola oil
Salt / pepper to taste

Using emersion blender, blend all ingredients except oil together until smooth. Continue blending while streaming in oil until fully incorporated. Adjust flavor with salt and pepper.

Crispy Fried Egg Roll Wrapper

Canola oil as needed
6 each egg roll wrapper cut into 1 inch by 7-inch strips

Bring 2 to 3 inches of oil to 325 degrees F in an appropriate saucepot. (There should be at least 8 inches diameter to work in and the oil level should be at least 3 inches below the top of the pot.) Place egg roll wrapper strips one at a time into the heated oil and using two pairs of metal tongs form the wrapper into desired shapes and hold in place until crisps set. Once bubbles stop remove the crisp, season with salt, and place onto paper towel lined pan to cool.

Tuna, Greens, and Assembly (makes 4 servings)

4 each 6 oz Yellow fin tuna steaks (saku block is available in most Asian markets)
Sea salt and fresh ground pepper to taste
Canola oil as needed
Sesame oil as needed
8 oz Organic field greens
Soy Glaze
Pickled ginger vinaigrette

Preheat skillet over very high heat. Season tuna with sea salt and pepper on both sides. Place a small amount of canola oil into pan well heated pan. Immediately place tuna into skillet. Sear for thirty seconds on each side. If possible sear sides as well. Drizzle tuna with sesame oil and remove from heat. Serve whole or sliced.

Assembly: Dress field greens with vinaigrette. Place on plate or bowl. Top with crispy fried egg roll wrapper. Arrange seared tuna. Drizzle tuna with soy glaze and additional vinaigrette as desired. Enjoy.