



Featured Recipe

From: Ship of the Month
Navigator

Tuna Tartar with Wilted Greens and Arugula-Lime Vinaigrette

(Serves 4 portions)

Recipe by Bernhard Klotz, Radisson Seven Seas

Ingredients:

- 320 grams blue fin tuna, diced
- 1 piece shallots, finely chopped
- 2 tablespoons sesame oil
- 4 teaspoon Asian chili sauce
- 2 tablespoons chopped chives
- 2 tablespoons sake
- salt and pepper to taste

Arugula-Lime Vinaigrette:

- 2 cups arugula leaves
- 1½ cup extra virgin olive oil
- 1½ cup sunflower oil
- ¼ cup white wine vinegar 4%
- juice of 4 limes
- 1 dash Worcestershire sauce
- 2 tablespoons honey
- salt and freshly ground pepper

Sauce:

- 3 tablespoons soy sauce
- 2 tablespoons wasabe powder
- ¼ cup water

Coulis:

- 1 cucumber, peeled
- ½ cup yogurt
- 1 teaspoon minced red chili flakes
- juice of ½ a lemon

Garnish:

- 2 cups lettuce in season (oak leaf, frisée, arugula, mâche, lollo rosso, garden cress)
- 1 cup fresh herb sprigs (chervil, tarragon, parsley, chives, cilantro)
- 4 thin pumpkin slices

Appetizer



Preparation:

- For the arugula oil - deep fry the arugula leaves and combine with all the other ingredients in a blender. Blend to a smooth consistency.
- For the cucumber coulis - combine all of the ingredients in a food processor or blender and purée until smooth.
- For the soy-wasabe sauce - work a small amount of soy sauce with enough wasabe powder to form a smooth paste. Thin down the sauce with water until it has the same consistency as the cucumber coulis.
- For the tuna - carefully trim all blood and sinew from the tuna and cut into small dices. Combine all of the ingredients and mix gently, being careful not to overwork the fish.
- Arrange pumpkin slices in the center of the serving plates and with a ring place the tartar in the center. Place the lettuce and herbs on top like a flower bouquet and drizzle with arrugula lime vinaigrette.