

SUSTAINABLE RECIPE



WYLAND NATIONAL MAYOR'S CHALLENGE
FOR WATER CONSERVATION

Tuna Tartare Top Chef Alum Stefan Richter

FOR THE SAUCE

3 TBSP soy sauce
2 TBSP sweet chile sauce
1 TBSP rice vinegar
2 TBSP sracha
2 TBSP sesame oil
2 TBSP coconut milk
1 TBSP chopped lemongrass
1 TBSP minced and peeled ginger
1 TBSP Thai curry paste
2 TBSP hoisin sauce
1/2 TBSP fish sauce

FOR THE TARTARE

2 TBSP mayonnaise
1/2 avocado
1/2 lb. raw sushi-grade tuna
Chopped cilantro and sesame seeds, to taste

- 1.** To make the sauce: combine all of the ingredients in a medium saucepan. Stir well. Heat over high heat until sauce comes to a boil.
- 2.** Transfer the sauce to a food processor or blender and carefully blend.
- 3.** Pour into a bowl that is set over an ice water bath. Let cool.
- 4.** Once the sauce is cool, mix 2 TBSP of the sauce with the 2 TBSP of mayonnaise.
- 5.** Cut the avocado and the tuna into uniform 1/2-inch squares.
- 6.** Carefully fold the tuna, avocado, and sauce together. Mix in the chopped cilantro and sesame seeds. Stir and serve.