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featured recipe!

Sesame Crusted Tuna with Wasabi Whipped Cream

Serves 2

Ingredients

FOR TUNA:

- 2 6-ounce tuna steaks
- 2 tablespoons white sesame seeds
- 2 tablespoons black sesame seeds
- 1 tablespoon vegetable oil

FOR WASABI WHIPPED CREAM:

- 1/2 cup heavy whipping cream
- 1 tablespoon wasabi powder
- Dash of fine sea salt
- Scallions for garnish

Directions:

Start with wasabi whipped cream, as it will take longer than the tuna steaks. In a medium mixing bowl, whip heavy whipping cream using a hand mixer until stiff and bodied, approximately 3-4 minutes. Add wasabi powder and salt, continuing to whip. Set aside.

Combine both types of sesame seeds in a shallow plate, dredge and press both sides of tuna steak into seeds.

Heat 1 tablespoon vegetable oil in a medium skillet over medium heat. Sear both sides of each tuna steak, approximately 2-3 minutes for rare.

Remove and top with wasabi whipped cream.