

Tuna, Apricot & Mango Salad



4oz Fresh Yellow Fin Tuna – mix with sesame seed oil and seeds for first layer in mold

1 tsp Sesame Oil

1 tsp Sesame Seeds

½ Mango small dice – mix remaining ingredients in small bowl layer on top of first, remove mold and serve

1 tsp Cucumber small dice + 9 thinly sliced on mandolin for mold

¼ tsp chives

¼ tsp Dried Apricot small dice

1 tsp Apricot Jelly,

1 tsp Rice Wine Vinegar to taste, depending on sweetness of mango

1 tbsp Olive Oil

Salt & Pepper to taste

For presentation of the Tuna, Apricot and Mango salad, place pickled radish with apricot and chili's on the bottom of the salad. Then Chiffonade (to roll and thinly cut Nappa cabbage) and place garnish on top of salad.

Enjoy!



Diana's Seafood Delights

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