



CREAMY WASABI TUNA TARTAR WITH SAKE AND GREEN TEA TERRINE



QimiQ BENEFITS

- Quick and easy preparation
- Creamy consistency
- Enhances the natural taste of added ingredients



25



easy

INGREDIENTS FOR 10 PORTIONS

FOR THE TUNA TARTAR

150 g	QimiQ Classic
20 ml	Sesame seed oil
10 g	Wasabi paste
60 ml	Sake wine
20 ml	Lemon juice
	Salt and pepper
1000 g	Tuna, fresh, finely diced
10 g	Chives, finely chopped

SAKE AND GREEN TEA MOUSSE

500 g	QimiQ Classic
100 g	Cream cheese
15 g	Green tea powder
50 ml	Sake wine
50 g	Honey
20 g	Tahini paste [Sesame paste]
20 ml	Lemon juice
30 g	Pickled ginger, chopped
	Salt

METHOD

1. For the tartar, blend the QimiQ Classic, oil, wasabi, sake, lemon juice and salt and pepper until smooth.
2. Fold in the tuna and chives, mix well and chill.
3. For the terrine, blend the QimiQ Classic, cream cheese, tea powder, sake, honey, sesame paste, lemon juice and ginger until smooth.
4. Chill for at least 4 hours, preferably over night. Serve with the tuna tartar.