



TUNA TARTARE

- 300gm fresh tuna
- 200gm gherkins finely diced
- Splash of olive oil
- Handful finely chopped parsley (leaves & stalks)

TARTARE SAUCE

- 15gm chopped confit tomatoes
- 100m olive oil
- 40gm Dijon mustard
- 30gm chopped pickled gherkins
- 25gm chopped capers
- 50gm tomato ketchup
- Dash soya sauce
- Dash ginger juice
- Dash tobacco (optional)
- Pinch salt and pepper
- 4 finely chopped shallots

Clean the tuna if needed and with a sharp knife, cut very thinly. Set to one side.

In a bowl season the 200gm gherkins and a dash of olive oil and parsley. Set to one side.

For the tartare sauce mix all of the ingredients together and keep chilled until the end.

To serve mix the diced tuna and gherkins together, and set onto a plate. Serve the tartare sauce on the side – and enjoy!