



Seared Yellow fin tuna with nori puree, wasabi tobikko and toasted coconut

Serves 12 or more canapés (although you'll have more nori puree than that)

Recipe created by Peter Gordon for Air New Zealand, Head Chef of The Providores, Tapa Room, Kopapa, London, United Kingdom and dine by Peter Gordon, Auckland New Zealand.

- 250 g high grade tuna loin
- 15 ml (1 Tbsp) sesame oil
- 6 sheets nori
- 80 ml mirin
- 80 ml sake
- 60 ml (4 Tbsp) soy sauce
- 30 ml (2 Tbsp) balsamic vinegar
- 1/8 of a fresh coconut
- 3 sprigs of coriander
- 1 Tbsp wasabi tobikko (optional – or use any other fish roe mixed with a little wasabi paste)
- Extra virgin olive oil
- 1 lime, quartered

Cut the tuna into fat batons, approximately 2.5cm square if possible. Rub with the sesame oil and a little salt then sear in a hot pan on all sides to colour, about one minutes cooking in total. Immediately wrap it tightly in cling-film and plunge into a bowl of iced water and leave for 3 minutes. Drain and then place covered in the fridge for up to two days.

Toast four of the nori sheets over a medium open flame or a very hot electrical element until it goes dark green. Crumble the toasted nori into a bowl along with the untoasted sheets. Bring the mirin, sake, soy and balsamic vinegar to a simmer in a medium-sized pan, then stir in the nori and cook for 20 seconds, stirring constantly. Blitz into a paste with a stick blender and leave to cool. Crack open the coconut and coarsely grate it, then toast at 160°C on a baking tray lined with parchment until golden.

Pick the leaves from the coriander.

Slice the tuna into 5mm thick pieces and place on a Chinese Spoon type thing for serving. Dollop on some of the nori sauce, then sprinkle with the toasted coconut and coriander leaves and lastly the wasabi tobikko. Drizzle with some extra virgin olive oil and a squeeze of lime.

Wine Match

Waipara Hills - Soul of the South Waipara Chardonnay 2008

This wine is pale yellow in colour with hints of green. The nose, tropical aromas of melon, apple and pineapple with a hint of butterscotch. Fresh apple and melon flavours run through the palate. Moderate weight and a beautiful texture yet with a crisp finish.