



DORIS & ED'S

Classic & Contemporary
Seafood Oasis

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September 2009 Tuna Carpaccio

Serves 4

Ingredients

14 oz. Fresh Tuna

3 Tbsp. Capers

½ Bunch Chive, minced

3 Tbsp. Lemon Oil

Juice of One Lemon

5 Tbsp. Extra Virgin Olive Oil

Salt & Pepper to taste

1. Freeze tuna for 30 minutes, to firm the flesh.
2. Refrigerate the plates for 20 minutes.
3. When ready, slice very fine strips with a very sharp knife and arrange on 4 plates.
4. Sprinkle tuna with capers, chives and lemon oil.
5. When ready to serve, season with salt and pepper, followed by a drizzle of extra virgin olive oil over each plate.
6. Suggestion: can be served with grilled asparagus.

Preparation Time: 25 Minutes

RECOMMENDED WINE

2008 Cloudy Bay Sauvignon Blanc, New Zealand

NV Veuve Clicquot Brut Yellow Label, Champagne, France