

California Tuna tartar with quail egg

16 port

640 gram wild yellow fin tuna- sashimi grade A = 40 gram per portion
chopped in small cubes

2 big cucumbers – peeled & seeded cut into brunoise (small cubes)

1 small bunch Cilantro – fine chopped

1 mango peeled and chopped into small cubes

Kikkoman soy sauce 4 table spoons

Extra virgin olive oil 2 table spoon

Black sesame seeds 2 tea spoons

White sesame seeds 2 tea spoons

1 tea spoons fine chopped red chillies

Mix everything in a bowl, serve in martini Glass with Quail egg on top

Quail egg

16 quail eggs – cook 1,5 minute, peel and cut in half