



TONIJN TATAKI

SHISO | AVOCADO

Ingredients:

1 ripe avocado
300 g tuna fillet (akami or other
tuna fillet)
4 large shiso leaves or mint
leaves

Marinade

50 ml soy sauce
20 ml sesame oil
20 ml mirin
YAKINIKU Japanese Szechuan
Pepper
YAKINIKU Japanese Smoked Salt

Supplies:

Shichirin
Binchotan
teppanyaki plate

Kamado set up:

direct heat

PREP TIME

Mix the soy sauce, mirin and sesame oil and season with pepper to taste. Place the piece of tuna in the marinade for at least 15 minutes.

Light a medium amount of Binchotan, fully open the sliders of the Shichirin and allow it to reach a good temperature. Place the Teppanyaki plate.

PREPARATION

Halve the avocado and remove the stone, leaving the skin on.

Fry the tuna briefly on both sides until it has a nice crust and let rest next to the fire.

Fry the avocado on the flesh side until it colours. Then remove the avocado from the Teppanyaki plate and hollow out the flesh with a spoon, cut into fine slices and season with coarse salt.

Now slice the tuna as well and serve on the shiso plate alternating slices of tuna and avocado. Serve the tuna marinade separately as a sauce.