

Sesame Seared Ahi with Wonton Chip and Wasabi Vinaigrette

FRIED WONTON SKINS

72 wonton skins

Preheat deep-fat fryer to 350°F.

Fry wonton skins, 6-8 at a time, until lightly browned and crisp, 1-2 minutes.

Drain wonton skins on paper towels. Cool. Store in airtight container.

COOKED JASMINE RICE

1 qt + 2 1/2 cup water

1 lb + 5 oz jasmine rice

In stockpot over high heat, bring water to a boil. Add rice. Stir. Return to a boil. Reduce heat. Cover. Simmer until rice is tender and water is absorbed, 15-20 minutes. Cover. Keep hot until ready to serve.

SESAME-CRUSTED AHI TUNA

6 lb fresh ahi tuna

6 oz white sesame seeds

6 oz black sesame seeds

1/4 cup + 2 Tbsp olive oil

Cut tuna into 4 oz pieces. Press one side of each piece of tuna into white sesame seeds. Press opposite side of each piece of tuna into black sesame seeds. Heat oil in sauté pan over medium-high heat. Add tuna and sear 45 seconds on each side until lightly browned on outside but still rare in center. Cover. Keep hot until ready to serve.

WASABI VINAIGRETTE

1 oz wasabi powder

2 Tbsp + 3/4 tsp water

1 3/4 cup + 2 Tbsp vegetable oil

3/4 cup + 2 Tbsp rice wine vinegar

2 1/4 tsp grated peeled gingerroot

2 1/4 tsp extra-fine granulated sugar

2 1/4 tsp kosher salt

Combine wasabi powder and water. Whisk until smooth. Cover. Let stand 10 minutes. Add remaining ingredients. Whisk until well blended. Cover. Keep chilled until ready to serve.

Preparation

Place a small scoop of Jasmine rice on a fried wonton, top with a slice of seared tuna and drizzle with wasabi vinaigrette. Garnish with pickled ginger and green onions.