

Ahi poke crostini

(8 to 12 crostini, depending on the size)

Ingredients

8 oz – AAA grade ahi tuna
3T – soy sauce (kikkoman)
3T – sesame oil
1 green onion, tops only cut on a bias
2t – black goma (sesame) seeds
Pinch chili oil (optional)
½ french baguette, sliced on a bias
¼ cup canola oil
Julienned nori (garnish)
Kosher salt
White pepper
Wasabi mayo



Procedure

1. Preheat an oven to 350 degrees f.

For the poke

2. In a small stainless steel mixing bowl, whisk together the soy sauce and the sesame oil, reserve.
3. Cut the tuna into 2 inch squared blocks. (Alternatively, you may dice the tuna into an appropriate size for your crostini). Toss with the soy/sesame blend, add the green onions and black goma and reserve.

For the crostini

4. On a sheetpan, lay out the sliced baguette and spritz with the oil. Season slightly with salt and white pepper and place in the oven until slight browning occurs, approximately 10 minutes.
5. Remove from the oven and cool.

To plate

1. Place the crostini on a serving platter or plate.
2. Slice the ahi into small slices and place on the crostini.
3. Top slices with wasabi mayo and then with nori julienne.
4. Serve with minted cucumber salad (as shown) or seaweed salad.

