



# TUNA POKÉ

BY COLLABORATIVE COOKING

EXECUTIVE CHEF OF DELTA HOTEL | TORONTO, ONTARIO

## Recipe Details

This winter, take your diners' tastebuds on a flavor holiday with Delta Hotel Executive Chef Keith Pears' Tuna Poké! Topped with salsa fresca, avocado, scallions and micro cilantro, this dish is served with a quarter pound of cubed tuna per plate, marinated in a dressing mix of gluten-free soy, rice vinegar, jalapeno, garlic seasoning, sesame oil and sambal. Guests can also enjoy its complimentary side of squid ink chips, spiced through use of tapioca and Thai Kitchen® Fish Sauce.

## For the Salsa Fresca:

1. Grill fresh corn. Remove husk and cut kernels off. Set aside 4 Tbsp. of corn for salsa (discard remainder). Let corn cool down.
2. Mix all vegetables together and then add in finishing seasoning.
3. Set aside and let marinate overnight to allow the ingredients to marry together.

## For the Squid Ink Chips:

1. Bring water to a boil and add your Parmesan cheese, salt and fish sauce.
2. Add tapioca and cook until the pearls become clear and soft.
3. Strain and rinse in cold water.
4. Transfer in a mixing bowl and fold in squid ink until tapioca is completely coated.
5. Prepare a sheet tray with a silpat mat.
6. Transfer tapioca on the silpat mat and spread using a large off-set spatula. Dehydrate at 170°F for 5-6 hours until dry. Fry at 400°F. Set aside.

## For the Tuna Poke Dressing:

1. Puree all ingredients together in Vitamix or blender. Ensure there is an even consistency.
2. Set aside and let sit for 24 hours to allow the ingredients to marry together.

## For the Tuna:

1. Cut your tuna into little cubes and marinate with dressing.

## For Serving:

### SALSA FRESCA | INGREDIENTS | SERVES 4

2 CUPS ROMA TOMATOES, SMALL DICED  
 1 TABLESPOON JALAPENOS, BRUNOISED  
 2 TABLESPOONS RED ONION, PEELED AND SMALL DICED  
 1/2 TABLESPOON LAWRYS® GARLIC PEPPER SEASONING, COARSE GRIND  
 3 TEASPOONS CILANTRO, FINELY CHOPPED  
 1 EAR CORN ON THE COB  
 1 TABLESPOON YELLOW PEPPER, SMALL DICED  
 4 EACHES LIMES  
 2 TEASPOONS SALT  
 1/2 TEASPOON SUGAR  
 4 TEASPOONS OLIVE OIL  
 1 TEASPOON MCCORMICK CULINARY® CORIANDER, GROUND  
 2 TEASPOONS MCCORMICK CULINARY® CAJUN SEASONING

### SQUID INK CHIPS | SERVES 4

1 CUP PARMESAN CHEESE  
 5 1/4 QUARTS WATER  
 1 POUND MINUTE TAPIOCA  
 1 TABLESPOON SQUID INK  
 1 TEASPOON MCCORMICK CULINARY® MSG - FLAVOR ENHANCER  
 1 TABLESPOON SALT  
 1 TABLESPOON THAI KITCHEN® PREMIUM FISH SAUCE

### TUNA | SERVES 4

2 POUNDS TUNA (YELLOWFIN IS PREFERRED)

### TUNA POKÉ DRESSING | SERVES 4

2 CUPS GLUTEN-FREE SOY SAUCE  
 1 CUP RICE VINEGAR  
 1/3 CUP JALAPENO, CORED AND DESEEDED  
 1/2 CUP LAWRYS® GARLIC PEPPER SEASONING, COARSE GRIND  
 5 TABLESPOONS SESAME OIL  
 2 TABLESPOONS SAMBAL  
 1 PIECE CILANTRO, BUNCH AND REMOVE STEMS  
 1/3 CUP SHALLOTS, CHOPPED  
 3 TABLESPOONS GINGER, PEELED AND CHOPPED  
 5 OUNCES LIME JUICE  
 2 TEASPOONS MCCORMICK CULINARY® RED PEPPER, CRUSHED

### GARNISH | SERVES 4

2 EACHES AVOCADO, CUBED  
 1 EACH RADISH, JULIENNED  
 4 EACHES SCALLIONS, CHOPPED  
 1 CUP MICRO CILANTRO  
 1/2 CUP MCCORMICK CULINARY® SESAME SEEDS, WHITE, TOASTED

1. Plate marinated tuna in the middle of the bowl and top with salsa fresca. Continue to top with avocado, radish, scallions, toasted sesame seeds and micro cilantro and serve with squid ink crackers.

1/2 CUP **MCCORMICK CULINARY \* SESAME SEEDS, BLACK** , TOASTED

**RECIPE TYPE: ENTREES**

**CUISINE: JAPANESE**