

# *Asian Ahi Tuna Sashimi*

Ponzu Marinade - yields 1 cup

## INGREDIENTS

1 pinch white pepper  
½ tsp dry mustard  
1 tsp kosher salt  
1 tsp garlic, chopped  
1 ½ tsp fresh ginger, chopped fine  
1 ½ tsp shallots, minced  
1 ½ tsp sesame oil  
2 tbl sugar  
¼ cup fresh squeezed lime juice  
¼ cup canola oil  
6 tbl thin soy sauce  
½ cup ponzu sauce

## Directions

1. Combine all ingredients in a bowl and mix well with a whisk.
2. Allow the flavors of the marinade to marry for a minimum of 1 hour before serving.

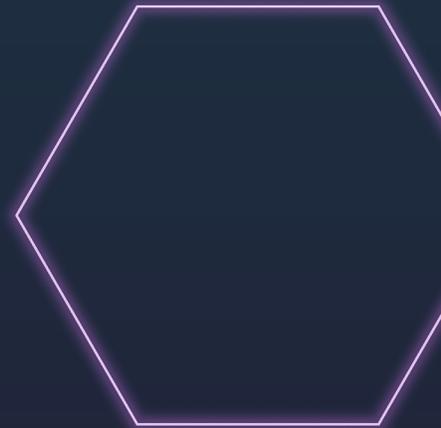
## **Asian Ahi Tuna Sashimi**

## INGREDIENTS

3 oz ahi sashimi grade tuna  
2 tbl ponzu marinade  
¼ tsp maldon sea salt  
¾ tsp wasabi cream sauce  
¼ tsp sriracha  
¼ avocado, sliced thin on the bias in 7 pieces  
½ tsp jalapeno, diced ⅛"  
2 tsp radish, Julienne  
2 tsp green onion, ¾" long fine bias slice  
⅛ tsp sesame seeds

## Directions

1. Begin by slicing the tuna into 7, evenly thick slices. Lay neatly across the plate.
2. Evenly ladle the ponzu marinade on top of the tuna and throughout the plate, allowing it to neatly pool.
3. Sprinkle Maldon sea salt evenly throughout the top of the tuna slices.
4. Place a dot of wasabi cream, followed by a dot of sriracha on the center of each tuna slice. Wasabi cream should be a larger dot than the sriracha.
5. Slice a ripe quarter of an avocado into 7, evenly thick pieces on a bias. Lay each piece neatly against the tuna slices as shown in the photo.
6. Garnish with finely chopped jalapeno throughout the top of the tuna, followed by Julienne radish, green onions and a sprinkle of sesame seeds.



Credit to Chef Matt McMillin, Director of Culinary & Beverage Innovation at Cooper's Hawk Winery & Restaurants

# Classic Tomato Bruschetta

## Classic Tomato Bruschetta with Burrata

Yield: 6 Pieces

### INGREDIENTS

3 pieces soft Italian bread  
3 oz burrata  
3 oz grape tomatoes, cut in ¼'s  
1 pinch kosher salt  
1 tbl white balsamic vinegar  
⅛ tsp garlic, finely chopped  
¾ tsp shallot, finely minced  
1 ½ tsp basil, freshly chopped  
2 tbl extra virgin olive oil  
1 cup baby arugula  
½ each fresh lemon  
1 tsp extra virgin olive oil  
½ tsp Maldon flaky sea salt  
fresh cracked black pepper  
butter

### Directions

1. Slice bread approximately ½" thick. Brush both sides with soft butter and grill on both sides to make crispy and create grill marks.
2. In a small bowl, mix grape tomatoes with 2 tbsp of extra virgin olive oil and set aside.
3. Gather bruschettas and cut evenly in half.
4. With a small spatula or spoon, place an even, thin layer of strachiatella on each piece of bread.
5. In a small bowl, combine the baby arugula, lemon, and extra virgin olive oil with half the Maldon flaky sea salt and a grind of fresh black pepper. Mix well until evenly coated. Spread evenly over the plate.
6. Mix the tomatoes and sauce one more time and place even amounts on each piece of bruschetta.
7. Arrange them over the arugula.
8. Garnish each piece of bruschetta with the remaining Maldon flaky sea salt.

Variations Include: Top With Sautéed Wild Mushrooms, Roasted Beets, Prosciutto, Fava Beans, Shaved Brussel Sprouts, etc.

Credit to Chef Matt McMillin, Director of Culinary & Beverage Innovation at Cooper's Hawk Winery & Restaurants



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