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*by Iris Dubai*

## Tuna Tartare On Kataifi Dough



## Ingredients

**Kataifi Dough:**

100g Fresh Kataifi Dough

200g Fresh Blue fin Tuna Saku Grade AAA

30g Shallots

30g Capers

20g Chives

10g Coriander

**Yuzu Vinaigrette:**

20g Sherry vinegar reduction

10g Yuzu Juice

20g Soy Sauce

50g Extra Virgin Olive Oil

## Preparation

- 1 Heat the oven to 180 Degrees.
- 2 Shape the Kataifi into small nest like shape 5cm in diameter, place the Kataifi on a baking dish and once the oven is fully heated, put the Kataifi in the oven until golden crisp.
- 3 Mix the Tuna, shallots, capers, chives and coriander together in a large bowl, and once the dough is ready fill in the crispy Kataifi dough with the tuna mix.
- 4 For the vinaigrette mix all the ingredients together and sprinkle on the tuna once done and serve.

## Cooks Note

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