



## HUG Snack Tartelettes 5 cm Avocado Salsa with Tuna Tataki

Recipe by Matthias Ludwigs of the Graugans restaurant at the Hyatt Regency Cologne:  
Winner of the HUG «Tartelettes Phantasia 2007» competition.

Recipe for approx. 10 HUG Snack Tartelettes 5 cm

### Ingredients:

#### Avocado Salsa

½	Avocado
1	Tomato, skinned and de-pipped
35 g	Dried tomatoes
10 ml	Lime oil
5 ml	Lime juice
	Salt and pepper

#### Tuna Tataki

150 g	Tuna, sushi quality, cut into strips
30 ml	Soy sauce
5 g	Honey
10 ml	Manis ketchup
¼	Red chilli pod

#### Sesame border

10 g	Light-coloured sesame, peeled
10 g	Black sesame
10 ml	Olive oil

#### Garnish

10	Wood skewers
	Some Daikon Cress



### Preparation:

#### Avocado Salsa

Dice the avocado and tomato and mix with the oil and lime juice. Season with salt and pepper.

#### Tuna Tataki

Mix all the ingredients and allow the fish to marinate for approx. 30 minutes. Dry the fish and sear it quickly all over in a very hot pan without using oil. Cut into cubes and season if necessary with a few salt flakes.





Sesame border

Pour the oil into a small dish. Roast the sesame and let cool. Dip the rims of the Tartelettes in the oil and dunk in the sesame.

Garnish

Fill the Tartelettes with the avocado salsa. Pierce the Tataki cubes with the wood skewers and place on top of the salsa. Garnish with a sprig of Daikon Cress.

