

Tuna Crudo

“Crudo is the Italian work for raw. Using really fresh high quality fish the key to making this light and refreshing dish.”

Serves 4

1 pound highest-quality tuna, preferably a thick piece from the loin

1 teaspoon coarse sea salt or kosher salt

1 to 2 medium shallots, finely diced (about 1/4 cup)

2 teaspoons capers, drained well and chopped

1/4 teaspoon crushed red pepper flakes

12 leaves basil, thinly sliced

1 cup sunflower sprouts

1/4 cup olive oil

Juice of 1 lemon (at least 2 tablespoons)

1/2 cup heavy cream whipped

40z Louisiana Bowfin caviar



Use a sharp chef's knife to cut the tuna into roughly 1/8-inch thick slices. As you work, gently press each slice onto the cutting surface with your fingers, to flatten it, then transfer to a large serving platter, arranging the slices in 1 layer.

Sprinkle the slices generously with the salt, then with the shallot, capers, red pepper flakes, basil, and sunflower sprouts.

Combine the olive oil and lemon juice in a sealable container, close the container and shake well until the vinaigrette is emulsified. Spoon the vinaigrette over the fish.

Place small dollops of whipped cream on fish. Using a small spoon add caviar on top of fish. Serve immediately.