



# TUNA CRUDO

## INGREDIENTS

- 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

## DIRECTIONS

- 1. 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.**
- 2. Sprinkle the slices generously with the salt, then with the shallot, capers, red pepper flakes, basil, and sunflower sprouts.**
- 3. 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.**
- 4. Place small dollops of whipped cream on fish. Using a small spoon add caviar on top of fish. Serve immediately.**