

Tuna Tartar

Swick

Serves 1 | Active Time: 20 minutes | Total Time: 35 minutes

Chef's Notes

Cut the fish into a small dice with a sharp knife; never use a food processor as it tends to make the fish mushy.

Preparing the bread and butter

Generously butter 4 of the slices of bread and stack them together, then add the final slice on top. Set aside in the refrigerator so that the butter can harden. (This can be prepared ahead.)

Step 1: Preparing the bread and butter

- 5 thin slices dark rye bread,
- Unsalted butter

Step 2: Preparing the tartar and the cucumber

- 8 ounces ahi tuna, cut into ¼-inch dice
 - Kosher salt
 - ½ to 1 teaspoon Tabasco or other hot sauce
 - 1 tablespoon extra-virgin olive oil, plus additional for finishing
 - 3 tablespoons finely chopped sweet onion, such as Vidalia
 - 1 scallion/green onion, minced
 - ⅓ cup diced cucumber
 - Dash granulated sugar
- In a medium bowl, combine the tuna, ½ teaspoon salt, Tabasco, olive oil, onion, and scallions.
- In a small bowl, combine the cucumber, dash of salt, and sugar.
- Let both sit for 15 minutes.

Step 3: Assembling the plates

- 6 black olives, pitted and halved, for garnish
 - Chives
 - Freshly squeezed lemon juice
- Spoon the tartar into 3 small glass custard cups and press lightly to pack into shape. Carefully unmold the tartar onto 3 plates, and garnish with the diced cucumber, olive halves, and a drizzle of olive oil. Put some chives on top. Slice the bread vertically to reveal the layers of bread and butter and arrange on the plate. Squeeze lemon juice on top just before serving.

Step 4: Serving

Serve immediately.