



# learning curve

A night spent in the kitchen at New York's top seafood restaurant inspired Sydney chef Greg Anderson to create this elegant starter.

## yellowfin tuna tartare

Serves 6 as a starter

600g sashimi-grade yellowfin tuna  
1 bunch chives, finely chopped  
2 heaped tbs salted baby capers\*, rinsed  
1 telegraph cucumber  
1 punnet baby rocket or other baby herbs\* (optional)  
Potato gaufrette (deep-fried, thinly sliced potato) or toasted sourdough crostini, to serve

### Dressing

100ml soy sauce  
50ml mirin  
Juice of 1 lime  
1 tbs sesame seeds, toasted  
1 eschalot, finely chopped

For the dressing, combine the ingredients in a bowl, adjusting the lime juice and soy sauce to taste. Let sit for 1-2 hours.

Dice the tuna into 5mm pieces. Place in a bowl and mix in the chives and capers, then cover and refrigerate until needed.

Using a sharp knife, or a mandoline if you have one, slice the cucumber very thinly. Refrigerate until needed.

When ready to serve, add the dressing to the tuna, reserving some to drizzle. Taste and add a little more dressing if necessary.

Spoon the tuna mixture into six 1/2-cup (125ml) ramekins and pat down, so the tuna will hold its shape when turned out.

Turn the tuna out onto serving plates, then top with overlapping slices of cucumber. Garnish with baby rocket or herbs, if using. Drizzle some of the reserved dressing around each plate, then serve with a potato gaufrette or crostini.

\*Baby herbs are available from growers' markets and selected greengrocers. Salted capers are available from gourmet food shops and selected delis.



Two years ago, I travelled to New York to help cook at the James Beard Foundation. I met chefs like Anthony Bourdain and [America's top Italian chef] Mario Batali, but the highlight was spending a night in the kitchen at Le Bernardin, probably the city's best seafood restaurant.

When chefs travel overseas, we'll often try to do a 'stage' – offer to work for free at a respected restaurant for a week or two. You can learn so much from just observing what goes on in

the kitchen at, for example, one of Gordon Ramsay's London restaurants.

So I spent an evening at Le Bernardin, moving around the stations, chatting to the chefs and watching how they treat seafood. This dish is inspired by one I saw that night, and I now serve it at my own restaurant – I always love the combination of fresh tuna with a really tasty dressing. It's an impressive starter for a dinner party, too, and it can all be prepared in advance. **d.**

*Greg Anderson is chef and co-owner of Sugaroom in Pyrmont, Sydney.*