

Tuna Ceviche

Scott Duncan, inspired by Jamie Oliver

¾ lb sushi-grade Ahi Tuna
½ C Fresh Cilantro, finely chopped
1 jalapeño pepper, seeded and rough chopped
2 limes, zested & juiced
Olive Oil (double the amount of lime juice)

1 ½ inch piece of fresh ginger, grated
1 t Sesame Oil
2 T Soy Sauce
Endive Spears for dipping

Finely chop the tuna and place into a non-reactive bowl. Add the cilantro and mix well.

Place the lime juice, zest, olive oil, ginger, sesame oil, soy sauce, and jalapeño into a blender. Blend thoroughly, until all of the pepper is pulverized.

Pour over tuna mixture, stir, and chill for about an hour.

Serve with endive spears.