

BLUE ROCK VINEYARD

Sesame Tuilles with Spicy Tuna Tartare

Pair with 2014 Baby Blue Blanc



For the Tuilles

- 2 tbsp sesame seeds
- 2 tbsp black sesame seeds
- 1 ½ tsp ground ginger
- 1/8 tsp salt
- 1/8 tsp freshly ground pepper
- 4 tbsp unsalted butter
- ½ cup light corn syrup
- 1 tbsp miso
- 1 ½ tsp sesame oil
- ¼ cup all-purpose flour

In a medium bowl combine white and black sesame seeds, ground ginger, salt and pepper.

Heat oven to 350

In a medium skillet heat the butter and corn syrup until melted but not boiling. Remove from the heat, stirring constantly; add the miso and sesame oil. Stir in sifted flour until well combined. Add the sesame seed mixture.

Using a nonstick baking mat, parchment paper or buttered baking pans, drop spoons of 1 tsp batter well apart from each other onto baking pan. (about 4 to a pan) Bake until the tuilles have browned slightly around the edges, about 6 min. Let cool until crisp. Makes about 24 Tuilles.

Tuna Tartare Filling

- 1 cup mayonnaise
- 1 tbsp. Thai garlic-chile paste
- 1 tbsp. Orange fish roe (masago or tobiko)
- 2 tbsp. Minced whole green onions
- 1 tsp. freshly squeezed lemon juice
- 1 lb. Sushi Grade tuna, chopped

Mix together all ingredients except the tuna. Store covered in the refrigerator until serving time. Mix in tuna just before serving.

garnish:

Chives, pickled ginger, additional sesame seeds.



To Assemble: Place a tuille on a plate, top with about 2 tsp. of Tuna Tartare. Top with a second tuille and repeat, ending with a third tuille. Garnish and serve immediately.