RAW TUNA CARPACCIO WITH VINEGAR-INFUSED STRAWBERRIES AND THYME

Categoria: Starter **Difficoltà:** medio

Ingredienti per 4

- 3 strawberries
- 15ml white wine vinegar
- 400g sushi-grade tuna fillet
- 1 sprig of thyme
- salt to taste
- extra virgin olive oil to taste

Method:

Prepare the vinegar-infused strawberries. Slice 2 strawberries and soak them in white wine vinegar for 15 minutes.

Cut the remaining strawberry into dice.

Meanwhile, cut the tuna fillet into extra thin slices like Italian carpaccio.

To serve:

Arrange the tuna carpaccio on a platter and drizzle with the vinegar-infused strawberries, salt, extra virgin olive oil and thyme, and sprinkle the diced strawberries over the dish.

Enjoy!