RED TUNA TARTARE WITH CHIVES, LIME, ENDIVE, OLIVES, CAPERS AND SPRING ONION CREAM

Categoria: Starter **Tempo di preparazione:** 1 hour and 45 minutes **Difficoltà:** medio

Ingredienti per 4 / 6

For the tuna tartare:

- 480 g of red tuna fillet
- finely-chopped chives, to taste
- extra virgin olive oil, as needed
- salt, to taste
- white pepper, to taste

For the endive with olives and capers:

- 50 ml of extra virgin olive oil
- 1 clove of garlic
- 1 chili pepper, chopped
- 300 g endive
- 5 anchovy fillets
- 20 g desalted capers (to desalt: place salt-preserved capers in a little bowl, cover with water, and leave about 10 minutes to desalt; if using brined capers, in a bottle, simply rinse)
- 100 g stoned black olives

For the spring onion cream:

- 1 kg of spring onions, julienne cut
- I clove of garlic, lightly crushed
- extra virgin olive oil, as needed
- 1 glass dry white wine

- salt and pepper, to taste

Garnish:

- 10 g chopped pistachios

Tuna tartare is a chef's dish but it is also simple to prepare and this version evokes all the flavours of the Mediterranean: the olives, the capers, a little bit of garlic…. Enjoy!

Difficulty: **moderate**
Cost**: moderate**
Preparation time**: 1 hour and 45 minutes**
Serves: **4/6**

Method

Cut the tuna fillet into dice about 1 cm square; lightly pound them, this will be the tartare. Dress the tartare with salt, pepper, extra virgin olive oil and chives.

Cook the cleaned endive in a frying pan in the extra virgin olive oil with the garlic, chili pepper and anchovies. Let the endive sweat over low heat and then add the capers and olives.

Cut the spring onions julienne and leave them to soak in cold water for about 1 hour, then drain them and sauté them with the garlic in extra virgin olive oil. Add the white wine and let it evaporate. Season with salt and pepper and blend to a smooth cream.