



*Hunt Country Yellow Fin Tuna Carpaccio
with a Curry Pineapple Vinaigrette*

2-3 lbs Yellow or blue tuna loin
1 1/8 T Coriander leaves
1/2 t Shallots
1/2 t Garlic
2 T + 1 t Curry powder
1 1/3 C Vegetable stock
1/2 C Pineapple juice
1 1/2 lbs Yellow tomatoes
1/2 t. – 1 T. Cornstarch
2 T + 1/2 t Red wine vinegar

1. Cut off red part of tuna. Split down the middle to make 2 steaks (cut with the grain).
2. Rub tuna with salt & distribute the crushed pepper evenly over it. Sear it, wrap & chill.
3. To prepare the vinaigrette, chop coriander, shallots, garlic and sauté in olive oil until translucent.
4. Add curry powder, vegetable stock & pineapple juice & simmer until volume is reduced to half.
5. Mix cornstarch with wine vinegar and add to stock mixture. Strain, let it cool off, then chill.
6. Chop up pineapples, shallots, and yellow tomatoes & add to the sauce after it is chilled.
7. Slice the chilled tuna very thin & drizzle with vinaigrette.
8. Enjoy your carpaccio with a bottle of Hunt Country **Vignoles**.