



Grilled Tuna Loin.

Method

Season the steaks with sea salt and a small amount of olive oil. Place tuna steaks onto the hot grill or bbq and cook for approximately 1-2 minutes on each side. You want the middle to still be blush red. To cook the tomatoes, heat the olive oil and balsamic vinegar on a medium heat.

Add tomatoes and roll around until the tomatoes start to soften and set aside, keep at room temperature. For the remoulade, place grated celeriac into a bowl with a good pinch of salt and leave for 5 minutes to soften. Add mayonnaise, chives and lemon juice, stirring to combine.

Set aside. Serve the grilled tuna with a nice spoon of the remoulade. Place tomatoes on top and a good sprinkle of the garden herbs and dress with reserved roast tomato liquor.

Ingredients

- 4 x 180g Tuna Steaks
- 1 Punnet Cherry Tomatoes (Preferably on the Vine)
- 100ml Extra Virgin Olive Oil
- 50ml Balsamic Vinegar
- 2 Celeriac Grated or Finely Julienned
- 1 Bunch Chives Chopped
- 1 Cup Mayonnaise
- 1 Lemon Juiced
- ½ Bunch Parsley Picked
- ½ Bunch Dill Picked
- ½ Bunch Mint Picked
- 50g Sea Salt