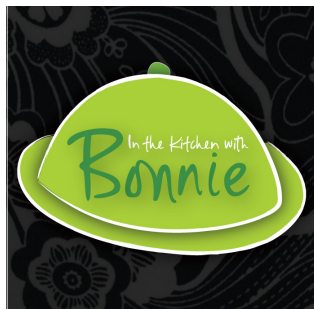


Bruschetta of Seared Ahi Tuna and an Edamame-Wasabi Puree



INGREDIENTS

For the Edamame-Wasabi Paste:

2 c edamame, steamed 5 minutes from frozen, then shock in cold water

1T wasabi powder mixed with 2T water

2 tsp Kosher Salt

1 oz water

For the Asian Vinaigrette:

2 T soy

2 T rice vinegar

2 T lime juice

1/8 tsp ground ginger

3/4 c olive oil

For the Balsamic Syrup:

1.5 c balsamic vinegar

1/4 c brown sugar

For Plating:

4oz Ahi pc

Sesame oil for Ahi

Garlic pepper

Edamame-wasabi puree

Baguette

Olive oil- for baguette

Tomato

Asian vinaigrette

Baby greens

Balsamic syrup

DIRECTIONS

For the Edamame Wasabi Paste:

In food processor, blend edamame first, then add next 3 ingredients. Blend well, scraping sides to get big chunks. Add water.

For the Asian Vinaigrette:

In a bowl, add first four ingredients. Slowly whisk in oil.

For the Balsamic Syrup:

In a heavy saucepan, add ingredients and put on stove at low heat. Let reduce by half, about 30 minutes or until a syrup consistency develops.

Order of Preparation:

- Start balsamic syrup
- Edamame-wasabi paste
- Toast baguette
- Slice tomato
- Make Asian vinaigrette
- Have spring mix ready in bowl
- Season ahi
- Sauté Ahi
- Assemble-
Edamame on baguette
Tomato
Ahi
Mix greens
Balsamic syrup

specialty of:
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