

Wasabi and Chilli Marinated Tuna with Smoked Eggplant



Ingredients for tuna

20 gm sea salt
1 tblsp wasabi powder
1 tblsp sugar
2 red chillis, chopped and deseeded
2 tblsp ketchup manis
4 tuna fillets
heat oven and bbq plate

Method for tuna

Marinate tuna in all above ingredients for at least 2 hours

Ingredients for eggplant

2 large eggplant
1 tsp chopped garlic
1 tsp Dijon Mustard
250ml olive oil
salt and pepper

Method for eggplant

Wash and pierce skins with a fork, scorch whole eggplant over open flame, then bake in hot oven 190'c for until flesh is tender.

Peel eggplants and puree flesh with garlic and mustard in food processor, slowly add oil with processor running until all oil is incorporated, season with s and p.

To cook tuna

Drain tuna and chargrill until just cooked, brush with remaining marinade whiles cooking to prevent drying out

Serve tuna on a bed of smoked eggplant puree with other vegetables if you desire.