

# Mandarin Orange Ahi Tuna Tartare with Guacamole

## Ingredients:

### For the Guacamole:

30 ripe avocados, peeled and diced  
3 1/8 cups seeded, finely diced tomato  
3 C fresh lime juice  
2 C finely chopped cilantro  
1 C finely chopped red onion  
1 C finely chopped jalapeño  
1/2 C Sea Salt  
2 T freshly ground black pepper

### For the Orange Sauce:

1 1/4 C warm water  
1 C orange marmalade  
1 C soy sauce  
2 T finely grated ginger

### For the Tartare

6 lbs. sushi grade tuna  
4 C sesame seeds  
1 C thinly sliced scallions  
3 1/8 cups mayonnaise  
1 C Sriracha  
1 C fresh lime juice  
6 1/4 cups potato crisps  
kosher salt and freshly ground black pepper to taste

## **Directions:**

Prepare guacamole by combining all the ingredients in a bowl. Place 1/4 of guacamole mixture into bottom of a ring mold set on a plate, making sure it is pressed down and evenly distributed.

To make the orange sauce mix all the ingredients together until well combined.

Dice tuna. Season with salt and pepper and mix with the sesame seeds, scallions and 2 tablespoons of the orange sauce. Add additional salt and pepper to taste.

Layer 1/4 of the tuna mixture on top of guacamole in ring mold, gently pressing down to evenly distribute.

Mix together mayonnaise, Sriracha and lime juice. Dress the plate with 3 small drops of Sriracha sauce brushed by a spoon. Top tartare with potato crisps.

Remove ring mold. Repeat to yield four servings.

**Yield: 50 each**