



Recipes

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Holiday Ahi Tuna Medallions

Serves 48

Ingredients:

6 Mission® 8" Heat Pressed Flour Tortillas (10410)
21 oz. Sushi Grade Ahi Tuna Steak, about 1" thick
2 Tbsp. Rice Wine Vinegar
2 tsp. Sugar
pinch of Salt
2 tsp. Wasabi Paste, or to taste
1/2 cup toasted Sesame Seeds - black and white
1/4 cup fresh Cilantro Leaves, washed and dried
1/2 cup Green Onion , slivered
1 Tbsp. Honey
1 1/2 Tbsp. Sugar
1 Tbsp. seasoned Rice Wine Vinegar
1/2 tsp. Salt
1/4 tsp. Pepper
1/2 cup fresh Lime Juice
1/2 cup lite Soy Sauce
3 Tbsp. toasted Sesame Oil
Peanut Oil or Canola Oil, for frying

Directions:

1. Place about 3" of oil in a deep, large, heavy pot. Heat oil until it reaches 360° F. Mix the rice wine vinegar, sugar, salt and pepper together in a bowl until sugar dissolves. Place tuna steaks in mixture, coating all sides. Spread one teaspoon of wasabi paste evenly over each of the tuna steaks. Cut each steak into lengthwise strips about 1" wide.
2. Roll the strips into the toasted sesame seeds, coating all sides. Place 1½ coated tuna strips on one end of the Mission® flour tortilla. Place an even layer of cilantro leaves over the coated Ahi Tuna strips. Keeping the tuna strips very straight, roll the tuna in the tortilla and secure with two toothpicks - one at each end. Continue until all the tuna is coated and rolled.
3. Check temperature of oil making sure it is exactly 360° F. Carefully place the tuna rolls into the hot oil, one end at a time. Fry until tortilla is golden brown on all sides, about two minutes. Be careful not to overcook the rolls. Drain onto paper towels.
4. In a small saucepan, on medium heat, whisk together the honey, sugar, rice wine vinegar, salt, pepper, lime juice, soy sauce, toasted sesame oil and any leftover toasted sesame seeds. Cook until mixture has slightly thickened and is bubbling - about 10 minutes. Remove the toothpicks from the rolls. Cut the rolls into 1" medallions. (The tuna should be raw in the center.) Lay medallions flat on a serving tray. Garnish with slivered green onions. Drizzle each medallion with the hot liquid.