

SALMON AND TUNA



INGREDIENTS

Tuna Filet	40 gm cut in 4
Salmon Filet	20 gm cut in 2
Zattar Spice	rolled and seared
Japanese Sumac Aioli	5 gm
Sprout Fattouh Salad	20 gm
Plum Masala Chutney	10 gm
Tempura Cherry Tomato	1, fried
Nori Seaweed Lavoche	1 pc

METHOD

- Cut the tuna and salmon in stripes roll it in Zattar spices ,blacken the filets.
- Arrange the filets as a tower filled with Japanese Fattouh salad.
- Place the chutney on the left side and the sumac aioli on the left décor it the tempura fried.
- Cherry tomato and chive top with the Nori Seaweed Lavoche.