WILL MEYRICK

THAILAND / 48 HOURS IN BANGKOK

THAI TUNA TARTARE WITH GREEN SRIRACHA

A tuna tartare with Thai flavours from Oskar Bistro in Bangkok: hand-chopped tuna seasoned with fish sauce and herbs, a crisp green mango salad, a jalapeno green sriracha and a spiced nut crumble.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
4	40 min	10 min	50 min	Medium	Medium

INGREDIENTS

FOR THE GREEN SRIRACHA

100 g green jalapenos, roughly chopped
3 garlic cloves
40 ml white vinegar
15 g sugar
1 tbsp lime juice

Salt and pepper, to taste

FOR THE NUT CRUMBLE

40 g pine nuts
10 g lemongrass, finely sliced
1 dried chilli
20 g desiccated coconut
Pinch of salt

FOR THE GREEN MANGO SALAD

1 small green mango, cut into fine matchsticks
1 small tomato, deseeded and diced
1 shallot, finely sliced
1 tbsp lime juice

FOR THE TUNA

300 g sashimi-grade tuna, finely chopped
2 tsp fish sauce

Black pepper, to taste
1 tbsp finely chopped mint
1 tbsp finely chopped coriander
1 tbsp olive oil
Salt, a tiny pinch

TO SERVE

A few garlic flowers or garlic chive flowers

METHOD

MAKE THE GREEN SRIRACHA

1. Blend the jalapenos with the garlic and vinegar and leave in the fridge overnight. The next day blend again with the sugar, lime juice, salt and pepper until smooth.

MAKE THE CRUMBLE

2. Toast the pine nuts, lemongrass, dried chilli and coconut in a dry pan over medium heat for 3 to 4 minutes until golden. Cool, then crush to a coarse crumble with a pinch of salt.

MAKE THE SALAD

3. Toss the green mango, tomato and shallot with the lime juice just before serving.

SEASON THE TUNA

4. Chop the tuna into small, even dice. Mix with the fish sauce, pepper, mint, coriander and olive oil. Taste before adding salt, as the fish sauce is already salty.

PLATE

5. Press the tuna into a neat round in the centre of each plate. Spoon the green sriracha around it and top with the mango salad.
6. Finish with the crumble and the garlic flowers.

USEFUL SHORTCUTS FOR HOME COOKS

Ask your fishmonger for tuna cut for sashimi and keep it cold until the moment you chop it.

The green sriracha keeps for a week in the fridge and works on grilled fish and eggs.

Make the crumble a day ahead and keep it in a jar so it stays crisp.

At Oskar Bistro in Bangkok, Chef Julien shows Will that a raw fish dish is about more than the fish. He starts with sustainably fished tuna, chopped by hand and seasoned with fish sauce, pepper, mint and coriander.On top go a green mango salad, a spoonful of green sriracha made from jalapenos marinated overnight, and a crumble of pine nuts,...