Daikon taco, yellowfin tuna, puffed wheat berries, yuzu gel

By Miele

2 hours
Preparation time

50 minutes
Cooking time

12 serves
Serves

INGREDIENTS

12 slices daikon
180g fresh yellow fin tuna
36g puffed wheat
1 green chilli
3 tablespoons yuzu olive oil
1 teaspoon Light soy
1 tablespoon fresh lime juice
3 tablespoons yuzu gel
5g coriander cress
5g flowers (optional)

Yuzu gel
200g yuzu juice
125g sugar
125g water
2 teaspoons agar agar

Puffed Wheat
50g wheat
300ml cooking oil for frying

METHOD

Yuzu gel

1. Place the sugar, water and yuzu juice in a small saucepan and place on a high heat, Induction setting 8.
2. Bring to the boil and add the agar agar. Continue to boil whilst whisking for at least 5 minutes.
3. Remove from the heat and pour into a bowl. Cover and place in the refrigerator. Allow to set for 2 hours.
4. Once it has set, place into a blender, blend until smooth, and resembles a gel.
5. Keep in a squeezy bottle or disposable piping bag.

Puffed Wheat
Puffed wheat

1. Place the wheat into a medium sized saucepan and cover with water. Place on a high heat, Induction setting 8 and boil the wheat for 25-30 minutes, or until the wheat is over cooked.
2. Strain and leave to dry in a warm place all day, or overnight.
3. Heat the oil in a medium sized saucepan on a medium-high heat,
4. Induction setting 7, until 190°C.
5. Prepare a sieve and some kitchen towel to drain the puffed wheat. Add the cooked grains and allow to puff.
6. Once they are golden, strain and allow to drain on the paper towel. Season with a pinch of salt.

To serve

1. Thinly slice the daikon so that it will fold without breaking.
2. Dice the tuna into ½cm dice. Dress the tuna with yuzu olive oil, lime juice, sliced chilli, salt and 1 teaspoon of light soy.
3. Place the daikon onto a board and place the tuna in the middle.
4. Bring up the sides and serve in between some washed frozen stones to stand up. Pipe in the yuzu gel and garnish with some puffed wheat, coriander cress and flowers.

Note

- The yuzu gel will keep in the refrigerator for weeks and makes an interesting addition to desserts or other raw fish dishes.