



Tuna tartare with rice crackers

By Kirsten Tibballs

1 hour 30 minutes

Preparation Time

3 hours

Cooking Time

30 serves

Serves

INGREDIENTS

Laminated rice crackers

4 sheets rice paper
10 g black sesame seeds
Neutral oil, for frying

Tuna tartare

250 g sashimi-grade tuna,
diced into 5 mm cubes
10 ml soy sauce
40 g Kewpie mayonnaise
10 g sriracha hot sauce

To serve

Chives, finely chopped, to
garnish

Miele accessories

Perforated baking trays
Vacuum sealing bags
Pot set

METHOD

Laminated rice crackers

1. Preheat the oven on Fan Plus at 50°C.
2. Fill a large bowl with cold water.
3. Submerge a sheet of rice paper into the cold water, ensuring the entire surface comes in contact with the water, then transfer it onto a chopping board.
4. Sprinkle the surface of the rice paper sheet with half of the black sesame seeds.
5. Submerge a second rice paper sheet into the water and place it directly on top of the first.
6. Press out any air that might be caught between the two sheets and ensure the top sheet is in contact with the bottom sheet.
7. Stand at room temperature for a few minutes, allowing the rice paper to absorb the moisture and rehydrate.
8. Use a 50 mm round cutter to firmly press down and cut out discs from the hydrated rice paper, then place them between two sheets of baking paper.
9. Once all the discs are cut out, repeat the process with the remaining sheets of rice paper and sesame seeds.
10. Place the sheets of baking paper with the rice crackers in between two perforated baking trays and dehydrate in the preheated oven for approximately 3 hours, or until completely dry.
11. Once dried, place the crackers in vacuum sealing bags. Place into the vacuum sealing drawer and Vacuum on level 1 and Seal on level 3.
12. To fry the rice crackers, heat the neutral oil on high heat, induction setting 8 to 200°C. Fry each dried cracker for approximately 10 seconds, until puffed.
13. Remove from the oil and place onto paper towel to remove any excess oil.

Tuna tartare

1. Place the diced tuna in a bowl, add the soy sauce and gently mix.
2. In a separate bowl, mix to combine the Kewpie mayonnaise with the sriracha hot sauce.
3. Gently fold the mayonnaise mixture through the tuna.

To serve

1. Top each fried rice cracker with a spoonful of the prepared tuna tartare.
2. Garnish with chopped chives.

Hints and Tips

- The dehydrated crackers will last up to 3 months if completely dried and stored correctly.
- Best fried on the day of assembly.
- The rice crackers can also be cooked in the warming drawer on Cook Setting 3.
- If the tuna tartare is placed onto the rice cracker too early, the cracker will go soft. Therefore, it is important to assemble just prior to serving.