



PAZO PAZO
Executive Chef Michael Costa

Tonno Crudo

Serves 4-6

Ingredients:

12 oz.	Sashimi Grade Tuna
3 each	Red Fresno Chiles, de-stemmed
1 cup	Canola Oil (any neutral oil with a high flash point will do)
1 tsp.	Coriander Seeds
1 tsp.	Sesame Seeds
3 tbsp.	Freshly squeezed lime juice
Small Bundle	Fresh Chives, finely minced with a very sharp knife
As Needed	Coarse Sea Salt
12 each	6" Bamboo Skewers

Method:

- 1) To make the dressing, coarsely puree chiles with oil (you can remove the seed pod and seeds if you prefer a less spicy dressing).
- 2) Cook this puree in a small pot over low heat for about an hour or until it turns and the flavor sweetens. Allow to cool.
- 3) Toast coriander seeds in a dry pot until fragrant and crush in a mortar and pestle.
- 4) Toast sesame seeds in a dry pot until golden brown and very lightly crush in a mortar and pestle.
- 5) Add toasted coriander seeds, toasted sesame seeds and lime juice to the chili oil that you made.
- 6) Cut tuna into 1 oz. blocks.
- 7) Toss tuna in a bowl with enough dressing to generously coat.
- 8) Place dressed tuna blocks on a plate and sprinkle with coarse sea salt and chives.
- 9) Insert skewers and serve.