



**ROSH CHODESH CLUB**  
WITH CHEF GABE

## AHI TARTAR

 Serves 2-4

### Ingredients

Ahi #1 (Loin or Toro, your preference)  
Togarashi  
Honey  
Soy Sauce  
Freshly Chopped Cilantro  
Green Chickpeas  
Edamame  
Shaved Radish  
Shaved Fennel  
Saffron  
Avocado  
Olive Oil

### Recommended Pairing



Herzog Special Reserve  
Russian River Chardonnay



## Directions

### The Day Before:

Cut tuna into logs, marinate overnight in fridge. Use mixture of 30% Honey, 70% Soy Sauce, with freshly chopped cilantro. If marinating same day, marinate for minimum of 2-3 hours.

Before beginning recipe, add shaved fennel and saffron to a cup containing a mixture of water and half a pinch of saffron and leave in fridge overnight.



### The Recipe:

Prepare pan over high heat flame, add olive oil to coat pan, sear tuna log on each side for just a few seconds. Then let cool for several minutes in fridge.

While tuna rests, mix chickpeas, edamame, and togarashi into a pan for a few minutes to sear the outside of the edamame. Remove and place into bowl to cool.

Halve and pit an avocado, then slice

### Plating:

Place a bed of your chickpea & edamame mixture onto a plate. Add avocado slices on top.

Remove chilled tuna from fridge, slice and place alongside the avocado slices

Add your fennel from your water solution on top, along with some shaved radish

Use your honey mixture as a topping

Enjoy!

