

SEARED YELLOWFIN TUNA WITH A CITRUS SALAD {SERVES 4}

INGREDIENTS - TUNA:

- 1 yellowfin tuna loin, trimmed +/- 20cm length, 10cm diameter
- [MARINADE]
- 1 handful fresh coriander, chopped
- 3 small stalks fresh lemongrass, chopped 1 small chilli, seeded and chopped
- Zest of 1 lemon
- Generous pinch freshly ground black pepper 15ml fresh ginger, grated
- 2 garlic cloves, chopped
- 60ml quality soy sauce
- 60ml fresh olive oil
- Juice of 3 limes

INGREDIENTS - SALAD

- Half a cucumber, peeled, deseeded and sliced
- 3 centimetres ginger, cut into fine matchsticks
- 2 oranges, peeled and segmented
- 3 spring onions, very finely sliced
- [Dressing]
- 30ml chopped fresh coriander
- 1/3 of a large red pepper, deseeded and finely sliced
- 1 dash white (Balsamic if you have it) vinegar 30ml good olive oil
- Zest and juice of 1 lime
- 1 pinch sugar
- 1 pinch salt

METHOD:

1. Toss all marinade ingredients in a pestle and mortar and gently bash together to release the flavours.
2. Slice the tuna into thick steaks, place them into a shallow dish and pour over the marinade.
3. Prepare and light your Cobb Cooker with 1 Cobblestone [see fuel].
4. Place the Griddle and the Dome Cover on your Cobb Cooker and let it heat up for at least 5 minutes.
5. Toss salad ingredients together.
6. Whisk dressing ingredients together and drizzle half of it over the salad and season to taste.
7. Place the tuna on the Griddle and sear all sides.
8. This will take approximately 2 minutes a side for rare, varying on thickness and size.
9. Allow to rest for a minute or two and serve with the fresh citrus salad and the extra dressing.

FUEL:

- Cobb Compact - 1 Cobblestone
- Cobb Premier - 1 Cobblestone or 10 briquettes
- Cobb Supreme - 1 Cobblestone or 10 briquettes
- Cobb Premier Gas - Medium to maximum heat.