

BIG BANANA[®] Mini Toston Cup with Tuna Tartar



Servings: 4



Total Time: 25 minutes



Level: Beginner

INGREDIENTS

- BIG BANANA[®] Mini Toston Cups
- Tuna Tartar

For the Mini Toston Cups

- 1 bag BIG BANANA[®] Plantain Chips
- Salt to taste

1. Heat oil in deep fryer to 350° F .
2. Place the cups in the basket, do not overfill. Do it in 2 batches if necessary.
3. Fry the plantain cups until golden brown, 2 to 3 minutes.
4. Drain in a large bowl lined with paper towels, and salt to taste while still warm.

For the Tuna Tartar

- 1 tsp. wasabi paste
- 2 tbsp. soy sauce
- 2 tsp. finely grated ginger
- 2 tbsp. mirin
- 1 tbsp. yuzu juice or lime juice
- 1 tsp. sesame oil
- ¼ cup (60ml) olive oil
- 1 lb. sashimi-grade tuna, cut into ¼ inch cubes
- 1 tbsp. sesame seeds, toasted
- 1 cup wasabi guacamole

For the Wasabi Guacamole

- 2 ripe Hass avocados, peeled and chopped
- 1 red onion, finely diced
- 1 ripe plum tomato, finely diced
- 3 tbsp. fresh lime juice
- 1 tsp. kosher salt
- ¼ tsp. ground black pepper
- 1 tsp. wasabi paste
- 1 green onion, thinly sliced
- 2 tbsp. cilantro, minced

For the Tuna Tartar

1. Combine the wasabi, soy sauce, ginger, mirin, yuzu, sesame oil and olive oil in a bowl. Add the tuna, sesame seeds, avocado and spring onion to the dressing, and stir to combine.
2. Serve immediately.

For the Guacamole:

1. Mash the avocados in a suitable bowl.
2. Then add the onions, tomatoes and lime juice. Season with salt and pepper.
3. Add the wasabi and mix all the ingredients. Check seasoning and add if necessary.
4. Finish off by adding the green onion and cilantro.
5. Finally, cover and place the Wasabi Guacamole into the refrigerator for at least 1 hour to allow the flavors to form.

To assemble:

1. Fill the center of the mini cups with the guacamole and top with a teaspoon of the tuna tartar.
2. Garnish with the green onion.