

Pickled tuna, preserved lemon purée, apple salad, sea grapes

Yield: 20 canapé pieces

Pickled tuna

240g tuna fillet, skinned and boneless
¼ cup sea salt
300g caster sugar
1 teaspoon all spice
2 bay leaves
1 cup red wine vinegar
150ml water

Preserved lemon purée

45g preserved lemon, pulp only (scrape off skin and discard skin)
¼ cup extra virgin olive oil

Apple salad

130g granny smith apple, finely diced
15g peeled shallots, finely diced
3g chives, finely sliced
½ lemon, juiced
1 teaspoon extra virgin olive oil
2 teaspoons NZ sea grapes, follow directions on jar for preparation (Pacific Harvest www.pacificharvest.co.nz)

20 small individual spoons (you can use Chinese spoons or similar)



For the pickled tuna, combine sea salt and 140g caster sugar together and sprinkle over the tuna. Place in the fridge overnight. The following day, rinse off the salt mix from the tuna and pat dry.

Place the remaining sugar, all spice, bay leaves, vinegar and water in a saucepan. Bring to the boil, stirring until the sugar is dissolved. Cool to room temperature.

Place pickling liquid into a bowl and then add the tuna. Place into the fridge for 3 hours. If you don't intend to use the tuna on this day, remove the tuna from the pickling liquid, pat dry and store in the fridge.

For the preserved lemon purée, place the preserved lemon pulp and olive oil into a food processor and blend until smooth.

For the apple salad, combine all the ingredients except the sea grapes. Stir until evenly distributed.

To serve, thinly slice the tuna and arrange slices onto little spoons. Top each spoon with about 1 teaspoon each of lemon puree and apple salad. Garnish each spoon with a small amount of sea grapes.