

HERB-CRUSTED MALDIVIAN WHITE TUNA, ORANGE- INFUSED CHEVRE & CURRIED PAPAYA CHUTNEY

Serves 2

HERB-CRUSTED MALDIVIAN WHITE TUNA

20 g / ¾ oz coriander leaves, chopped

20 g / ¾ oz galangal, chopped

20 g / ¾ oz lemon grass, chopped

20 g / ¾ oz kaffir lime leaves, chopped

Salt and pepper to taste

200 g / 7 oz white tuna fillet

Olive oil for frying

ORANGE-INFUSED CHEVRE

4 oranges

6 tsp white port wine

20 g / ¾ oz shallots, chopped

100 g / 3½ oz chèvre (French goat cheese)

CURRIED PAPAYA CHUTNEY

1 tsp curry powder

5 g / ¼ oz ginger, peeled and chopped

1 clove garlic, peeled and chopped

8 tsp olive oil

100 g / 3½ oz papaya, cut into thin strips

80 g / 2½ oz / ¼ cup sugar

5½ tsp white rice vinegar

A few sprigs of fresh herbs for garnishing

HERB-CRUSTED MALDIVIAN WHITE TUNA

Mix the chopped herbs with salt and pepper and roll the tuna in the mixture. In a very hot pan, sear the tuna in olive oil for 2 to 3 minutes on each side, keeping the centre rare. When cool, slice it into 4 portions. **ORANGE-INFUSED CHEVRE** Preheat oven to 120°C / 250°F. Peel the oranges and dry the zest in the oven overnight. Extract the juice from the oranges and discard the pulp. Combine the juice, port wine and shallots in a small pot and simmer until the mixture achieves the consistency of a thick syrup. When cool, mix it well with the chèvre. Process the dried orange zest in a blender until powdery. Sprinkle the powder over the chèvre mixture and cover well. **CURRIED PAPAYA CHUTNEY** Sauté the curry powder, ginger and garlic in olive oil until golden brown. Add the papaya strips and mix well, then add the sugar and white vinegar. Simmer until the mixture caramelises. **TO SERVE** Divide the papaya chutney between 2 plates. Top each serving with a layer of chèvre followed by a portion of herb-crusted tuna. Top with another layer of chèvre followed by the final portions of tuna. Garnish with the fresh herbs.

WINE 2002 St Clair Sauvignon Blanc,
Malborough, New Zealand

