

TUNA CRUDO ON RYE WAFERS





TUNA CRUDO ON RYE-POMEGRANATE WAFERS

Preparation time: 5 minutes

Cooking time: 15 minutes

Makes: 24

¼ loaf dark rye bread
¼ cup extra virgin olive oil
1 Tbsp pomegranate molasses
juice of 1 lemon
sea salt flakes and freshly-ground black pepper

200g yellowfin tuna fillet
2 Tbsp Kewpie mayonnaise
1 red chilli, sliced very finely
4 basil leaves, sliced very finely

1 Preheat oven to 150°C. Remove the crusts, then slice the bread very finely. Mix the oil, pomegranate molasses and lemon juice, then brush onto the slices. Arrange on oven trays, then season with salt and pepper. Bake for 15 minutes, until crisp.

2 Slice the tuna into very fine slices and arrange on the rye croutes. Top with Kewpie mayonnaise, chilli and basil.