CARIBBEAN REEF TUNA SALAD

BY KAYLA VIVONA



Citrus-Cured Tuna

1 lb	sushi-grade tuna loin
1 ea	orange, zested
1 ea	lime, zested
1 ea	lemon, zested
2 Tbsp	kosher salt
1 Tbsp	1granulated sugar
1 tsp	fresh thyme, minced
1 Tbsp	olive oil

Method

Combine orange zest, lime zest, lemon zest, salt, sugar, and thyme. Coat tuna evenly and cure in fridge for 30 – 45 min. Pat dry. Heat a sauté pan until smoking. Add olive oil and sear tuna 30 seconds/side. Chill. Slice thinly at service.

Compressed Watermelon

½ lb	seedless watermelon
1 ea	lemon, juiced, zested
1 Tbsp	olive oil
	salt, to taste

Method

Cut watermelon into uniform, thick rectangles. Either vacuum seal with lemon juice + zest, olive oil, salt, pepper, or seal in Ziploc and place on a tray with weight on top. Compress refrigerated until deep red and translucent. Store until needed.

Passionfruit Vinaigrette

¼ cup	passionfruit puree
2 Tbsp	fresh lime juice
1 tsp	honey
⅓ cup	olive oil
	salt, to taste

Method

Cut watermelon into uniform, thick rectangles. Either vacuum seal with lemon juice + zest, olive oil, salt, pepper, or seal in Ziploc and place on a tray with weight on top. Compress refrigerated until deep red and translucent. Store until needed.

Coconut Sand

½ cup	toasted coconut flakes
¼ cup	panko breadcrumbs
1 Tbsp	brown sugar
1 Pinch.	kosher salt

Method

Toast coconut flakes to golden brown. Pulse in processor with panko, brown sugar, and salt in a food processor to a coarse, sand-like texture. Reserve in airtight tin.

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Pickled Cucumber Ribbons

1 ea	English cucumber
½ cup	rice vinegar
¼ cup	water
1 Tbsp	sugar
1 tsp	salt

Method

Using a mandoline or vegetable peeler, shave cucumber into long ribbons. Heat vinegar, water, sugar, and salt to dissolve solids. Cool completely. Pour over cucumber ribbons. Refrigerate at least 30 min before using.

Butterfly Pea Foam

1 cup	butterfly pea tea, strong brew
1/8 tsp	Xanthan gum
2 Tbsp	lemon juice

Method

Brew butterfly pea tea and cool slightly. Add xantham gum and salt and allow to bloom slightly. Using an immersion blender held partially at the surface, create a stable foam. Reserve foam for plating.

Coral Tuile

¼ cup	passionfruit puree
2 Tbsp	fresh lime juice
1 tsp	honey
⅓ cup	olive oil
	salt, to taste

Method

Blend water, oil, flour, and salt until smooth. Pour a thin layer into a medium-hot nonstick skillet. Cook to evaporate liquids - bubbling will stop and the tuile become crisp. Remove and drain on paper towels. Hold in dry location until service.

Herb Salad

mint leaves
cilantro leaves
mixed microgreens

Method

Combine cilantro leaves, mint leaves, and microgreens. Lightly dress with passionfruit vinaigrette immediately before plating.