

# Tuna and Watermelon Salad: Serving 4 ppl



## Salad:

½ Raw Tuna  
1 Small watermelon  
¼ cup scallion  
½ green tobiko  
2 tsp Sesame seeds  
1 Hydro Bibb lettuce

## Pickling Liquid:

1 Tbsp Salt  
2 cup Water  
1.5 cup White vinegar  
½ cup Granulate sugar  
1 tsp Black pepper  
1 tsp Fennel seeds  
1 Dried bay leaf

## Yuzu Vinaigrette:

¾ cup Yuzu juice  
¼ cup Rice Vinegar  
¼ Honey  
½ Lime juice  
1 cup Olive oil  
2 Tbsp Sesame oil  
1 pinch Kosher Salt

## Yuzu Dressing:

2 cup Yuzu Vinaigrette  
1 cup Pickling liquid  
¾ cup Red Wine  
Vinegar  
1 tsp Xanthan Gum

- **Salad:**  
Cut watermelon in cubes of 1 inch.  
Cut the tuna in cubes of 1 inch.
- **Pickling Liquid:**  
Combine all ingredients and bring to a boil. Once boiling, remove the liquid from the heat and strain then refrigerate.
- **Yuzu Vinaigrette:**  
Mix all ingredients with a whisk
- **Yuzu Dressing:**  
Blend all ingredients. Slowly incorporate the xanthan until the mixture is emulsified about 30 seconds.
- **To Serve:**  
Toss the tuna and watermelon lightly with a few tablespoons of the dressing, to taste. Garnish with scallions, sesame seeds, green tobiko, and bibb lettuce, if desired. Serve cold.

*\*If you have a vacuum machine compress the watermelon, it will concentrate the flavor!*