

Miele

Tuna and lettuce cups

By Shannon Bennett

15 minutes

Preparation time

Nil

Cooking time

10 servings

Serves



INGREDIENTS

- 1 baby cos lettuce
- 300 g fresh tuna loin, sashimi grade
- 30 ml olive oil
- 1 lemon, juiced
- 1 lime, juiced
- 1 teaspoon chopped mint
- 1 teaspoon chopped coriander
- 1 teaspoon chopped chives
- 5 g Sea Salt

METHOD

1. Trim the outside of the lettuce and discard. Pick the nice paler green crunchy leaves, wash and dry.
2. Dice the tuna into 5mm size cubes.
3. Combine all ingredients except the lettuce in a glass bowl. Mix well and set aside for 6 minutes to lightly cure the fish.
4. Fill the lettuce cups and serve immediately.