



## Julienne Tower - Tuna Tartare and Sweet Potato

### INGREDIENTS

- 1.5 oz. (45 g) Sweet Things® Julienne Fries, roasted or fried (L0095)
- 3 oz. (90 g) chopped ahi tuna
- 1/2 tsp. (0.3 g) chopped cilantro
- 1/2 tsp. (0.9 g) minced ginger
- 1/2 tsp. (1 g) minced jalapeno pepper
- 1 tsp. (3 g) chopped scallion
- 2 tsp. (10 mL) lemon juice
- 1/2 tsp. (2.5 mL) canola oil
- 1/2 tsp. (2.5 mL) apple cider vinegar
- 1/8 tsp. (0.2 g) wasabi powder
- 2 oz. (60 g) avocado, chopped
- Salt and pepper to taste

### DIRECTIONS

1. In a medium size bowl, combine the tuna, cilantro, ginger, jalapeño, scallions, 1 oz. (30 mL) lemon juice, canola oil, apple cider vinegar and wasabi powder.
2. In another small bowl, combine the avocado pieces, the remaining 1 oz. (30 mL) lemon juice and season with salt and pepper.
3. Create a tower of the tuna tartare about 1.5 inches (4 cm) tall, top with the seasoned avocado and finish by placing the Sweet Things Juliennes on top of the tower in an organized chaos.

### Yield

1 portion