



## ALPHA OMEGA

### ZA'ATAR SPICED AHI TUNA Tomato Confit & Warm Olive Vinaigrette

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#### Za'atar Spiced Ahi Tuna Ingredients:

1 tablespoon dried thyme - crushed  
1 tablespoon ground cumin  
1 tablespoon ground coriander  
1 tablespoon toasted sesame seeds  
1 tablespoon sumac  
2 teaspoons kosher salt  
1 teaspoon Aleppo chili flakes  
1 lb. sushi-grade ahi tuna, cut into four 4 oz. filets  
¼ cup vegetable oil / pastry brush  
Basil leaves, microgreens or edible flower petals for garnish

#### Method:

- Heat grill to a high heat – about 500°F
- Mix all spice ingredients together in a small bowl (thyme through chili flakes)
- Spread on a cookie sheet, lay each side of the tuna steaks in the spice mixture, pressing down slightly to assist in the spice adhering to the fish
- Put fish in the refrigerator while preparing the rest of the dish

#### Tomato Confit Ingredients:

Fresh, local tomatoes  
12 basil leaves  
Olive oil  
1 clove garlic, thinly sliced  
Salt and pepper to taste



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### Method:

- Heat oven to 350°F
- Line the bottom of a baking dish (choose a dish that will hold the tomatoes snugly) with 12 large basil leaves
- Core and skin the tomatoes - to remove tomato skins, submerge tomatoes in boiling water for 1 minute; remove and place in an ice water bath for a minute; the skins will then slip right off
- Place the tomatoes in the dish, core-side down on the bed of basil
- Sprinkle the garlic over tomatoes
- Pour olive oil over the tomatoes: Oil should cover  $\frac{1}{4}$  of the tomato height,  $\frac{1}{2}$  to  $\frac{3}{4}$  inch
- Bake for 1  $\frac{1}{2}$  hours until tomatoes are soft and lightly caramelized
- Remove tomatoes, cut in half horizontally, and squeeze out seeds; Cut into 1-inch chunks; Reserve
- Remove basil leaves from baking dish; Reserve remaining liquid (for the vinaigrette)

### Warm Olive Vinaigrette Ingredients:

2 tablespoons minced shallots  
1 tablespoon grain mustard  
 $\frac{1}{4}$  cup capers  
Moroccan salt cured olives (available in most olive bars)  
2 tablespoons chopped basil  
2 teaspoons kosher salt  
1 teaspoon fresh ground black pepper  
 $\frac{1}{2}$  lemon, juiced

### Method:

- Stir together the shallots and mustard
- Season with salt and pepper
- Add remaining ingredients
- Slowly whisk in 1 cup of the reserved tomato liquid\*
- Add lemon juice to taste and check seasoning

*\*before whisking in the reserved tomato liquid, make sure to shake or stir the reserved tomato liquid to infuse the olive oil and tomato juices together*



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### Finishing Steps:

- Remove the tuna from the refrigerator. Let sit at room temperature for 10 minutes. This will keep the fish from being ice cold after searing
- Brush the fish gently with vegetable oil
- Place each piece of fish on the hot grill, with a grill spatula, flip the tuna after 45-60 seconds
- Grill on the other side for an additional 45-60 seconds; longer if more well done is desired
- Let fish rest for several minutes
- In a saucepan over medium heat, heat the vinaigrette until just warm
- Take tomato confit chunks and season with a little kosher salt; place in a line on serving dish
- Slice tuna in ¼ inch slices and lay over the tomatoes in a domino pattern
- Stir and spoon the vinaigrette over the tuna, garnish with fresh basil leaves, microgreens or edible flowers

*Enjoy!*

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