

## INGREDIENTS

30 g enoki mushrooms  
450 g sashimi-grade yellowfin tuna  
½ cucumber, peeled and cut into 5 cm strips  
60 g daikon, peeled and cut into 5 cm strips  
¼ cup baby coriander leaves  
1 teaspoon black sesame seeds

### Wasabi Avocado

2 tablespoons sugar  
1 avocado, peeled and stone removed  
juice of 1 lime  
1 teaspoon wasabi powder  
1 cucumber  
20 g ocean trout roe

To make the wasabi avocado, place sugar in a small saucepan with 2 tablespoons water and bring to the boil, stirring to dissolve the sugar. Allow to cool slightly, then transfer to a food processor, along with the avocado, lime juice and wasabi powder, and blend until smooth.

# Tuna Sashimi with Avocado and Daikon Dressing

### Daikon dressing

1 tablespoon sesame oil  
100 ml rice wine vinegar  
40 ml mirin  
50 ml light soy sauce  
30 g daikon, peeled and grated  
1 teaspoon finely diced ginger

For the daikon dressing, combine all the ingredients in a bowl and leave for 20 minutes to infuse. Strain through a sieve placed over a small bowl and set aside.

Using a vegetable peeler, cut six fine strips of cucumber approximately 1 cm wide and form each strip into a circle on a tray lined with baking paper. Fill each cucumber circle with wasabi avocado and top with a little ocean trout roe.

Blanch the enoki mushrooms in a saucepan of boiling water for 30 seconds, then refresh under cold running water. Trim the tuna and cut into thin slices. Combine the mushrooms, cucumber, daikon and baby coriander in a large bowl, then place some salad on each plate. Drizzle over the daikon dressing, then arrange tuna slices on top, followed by an avocado-filled cucumber circle.

Scatter with sesame seeds and serve immediately...  
END

<http://mattmoran.com.au/recipes/tuna-sashimi-with-wasabi-avo-and-daikon-dressing>

