

## YELLOWFIN TUNA



### **Ingredients (serves 4 people):**

#### **Broth**

16 small peruperu potatoes, scrubbed but unpeeled (peruperu potatoes are often called Maori potatoes, but were actually introduced by Peruvian sailors in the 1800s and they come in several different types, but they all share an earthy flavour and waxy texture)

8 green shell mussels

8 pipis similar to cockle

50 g butter without salt

Salt to taste

Pepper to taste

### **Tuna**

1 tbsp butter

2 tbsp olive oil

4 x 150-180 g pieces fresh yellowfin tuna

Salt to taste

Pepper to taste

### **To serve**

1 bunch watercress, washed

1/2 lemon

### **Preparations:**

1. Place the potatoes in boiling salted water and cook until just tender.
2. Keep warm.
3. Open the shellfish, either by heating in a microwave or steaming in a little water or dry white wine.
4. Strain the cooking liquid through muslin or a very fine strainer.
5. Put the shellfish and liquid into a pan.
6. Add the butter and a little salt and pepper, then cook for a minute or so, stirring, just until the butter melts and forms an emulsion.
7. Heat the butter and oil and sear the tuna for a few seconds on each side, then cover loosely with foil and place somewhere warm. It should be rare but warmed through.
8. To serve tear the leaves from the watercress and add to the shellfish broth.  
As soon as they wilt slightly, drizzle the broth over the bottom of four heated serving bowls.
9. Add the potatoes and arrange the tuna on top.
10. Squeeze the lemon over the fish and serve.