



**EAT
DRINK
LOCAL**
SOUTH AUSTRALIA

TUNA, TARRAGON & BURNT BUTTER DRESSING

This recipe was created especially for EatDrink Local SA and SALife by Daniel Simpson, Executive Chef at Adelaide Oval. It features otoro tuna from KIN Premium Seafood, Pendleton Olive Estate chardonnay vinegar - and even a quick kitchen hack courtesy of Beerenberg Farm!

INGREDIENTS

Serves 4

- 4 150g fillets KIN Premium Seafood otoro tuna
- 1 lime

For the Tarragon Saffron Dressing

- 0.5g saffron
- 10g hot water
- 50g cold butter, diced
- 50ml South Australian extra virgin olive oil
- 1 teaspoon fresh tarragon leaves
- 10g Dijon mustard
- 1/4 lemon, juice and zest
- Salt and pepper to taste

For the Celeriac Remoulade

- 1 bulb celeriac
- 1 bulb fennel
- 100g buttermilk
- 1 teaspoon chives, finely chopped
- 1 teaspoon dill, finely chopped
- 1/4 teaspoon ground coriander
- 1/4 teaspoon onion powder
- 1/4 teaspoon garlic powder
- 1 lime, juice and zest
- Salt and pepper to taste

Chef's tip for the time-poor - Daniel says if you're in a hurry, use Beerenberg Farm Ranch Dressing for the remoulade!


FIVE REGIONS
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METHOD

1. To make the tarragon saffron dressing, soak the saffron in hot water for at least 20 minutes.
2. Preheat your saucepan, and when it is hot, add the butter - it should sizzle immediately. Cook until brown, then add your oil to reduce the temperature and stop the butter from going too far. Take the pot off the heat, strain off any sediment and set aside to cool.
3. Add the wine to a clean saucepan and reduce over heat until you have about 40ml. Cool, and then combine with your vinegar, saffron and water.
4. Add butter and remaining ingredients except the tarragon and stir well to emulsify. Season to taste. Chop your tarragon and add to the vinaigrette and set aside.
5. To make the celeriac remoulade, mix all the ingredients except the celeriac and fennel to make your dressing.
6. Peel and julienne the celeriac. Shave the fennel. Pick a few fronds of the fennel and set aside for garnishing your dish before you serve (if you need to keep them for a little while, put them in iced water to keep the fresh and crisp).
7. Mix the celeriac and fennel with the dressing just before serving.
8. To make the pangritata, process the sourdough bread in a food processor until you have coarse breadcrumbs.



For the pangritata

- 100g day old good quality sourdough bread and offcuts (or you can also use panko crumbs for this)
- 20ml extra virgin olive oil
- 2 cloves Haaseford Farms pickled white garlic*
- 1 teaspoon lemon thyme
- 1/2 teaspoon lemon zest
- 2 leaves lemon myrtle
- 10g salt flakes
- 15g black pepper, freshly cracked

Optional - grilled lemon cheeks to serve

*Daniel found his Haaseford Farms pickled garlic at the Adelaide Showground Farmers' Market!

METHOD (continued)

9. Pick the thyme leaves and set aside.
10. Thinly slice the pickled garlic and fry in olive oil until golden. Add the picked thyme leaves. Fry gently just until you can smell the aroma, then remove the garlic and thyme from your oil and chop finely. Keep the oil in your frypan.
11. Add your breadcrumbs to the flavoured oil and fry until crisp. Season to taste, then add the chopped garlic and thyme, and the lemon myrtle. Drain well on kitchen paper to remove any excess oil.
12. To cook the tuna, very lightly oil a hot grill and the tuna fillets. Place on grill and cook, turning once so you get lovely grill lines on each piece. Remove and rest.
13. To serve, place a fillet of tuna on each plate with a small amount of the remoulade. Drizzle with the tarragon and saffron dressing, sprinkle on the pangritata and top with a fennel frond or two. Serve with grilled lemon if desired.



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