

## Avocado and Raw Tuna Carpaccio



Serves 4

### Preparation

1. Spread a sheet of plastic wrap on the counter, and place a few avocado cubes on it. Cover with another sheet of plastic wrap. Using a flat-bottomed pan, tap on the avocado cubes to flatten them into very thin slices. Place the slices in the freezer for 45 minutes or until ready to serve.
2. Slice the radishes into a fine julienne and mix them with

### Ingredients

- 2 ripe avocados, peeled and cubed
- 4 60 gr pieces of fresh Bluefin tuna, sliced
- Juice of 2 oranges
- 4 radishes, cut into a fine julienne
- 15 ml rice vinegar
- 15 ml sugar
- 4 fresh basil leaves, chopped
- 6 cherry tomatoes, quartered
- 2 tablespoons lemon olive oil
- Fleur de sel and fresh pepper to taste

### Chef's Tip

If you have no lemon olive oil, replace it with olive oil and fresh lemon zest.

#### Credit

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