



20th ANNIVERSARY
1992 - 2012

Grilled Tuna Tulip



Ingredients (Serving 3)

White Toque

Description	Item code
6 oz X-Fine Green Beans	40001
6 oz Yellow Wax Beans X-Fine	40012
3 feuilles de Brick	64024
1.6 oz Shallots	59100
0.6 oz Echire Unsalted Butter Cup	59250

At your local supermarket

Description
10.2 oz Fresh Hahi Tuna
3 Scallions
1 Tomato
0.6 oz Clarified Butter
Salt & Pepper

Cooking directions

1. Brush each feuille de brick dough with clarified butter and mold them into a tulip shape in aluminum foil.
2. Bake in oven until you get a nice gold color.
3. Season and grill the tuna.
4. Sauté the haricots verts and the yellow wax beans in the butter with shallots and green scallion minced.
5. Fill up the tulip with the beans garnish and top it with grilled tuna.
6. Decorate with tomatoes julienne and a bouquet of white scallion.

Tip: You can also serve the vegetables cold like a Niçoise salad with black olives.