

THE BLACK CAT

TUNA TARTAR

EASY / SERVES 4 PEOPLE
BEST SERVED WITH
9 LIVES RESERVE SAUVIGNON BLANC

INGREDIENTS

**1 pound of tuna, 2 shallots, 1 celery stick,
1 handful of chopped chives , 1 spring onion chopped,
4 spoons of horseradish , 1 teaspoon of wasabi,
2 spoons of cream cheese, Juice and zest of a lime,
Soy sauce, Lemon juice**

Dice the tuna, shallots, celery and spring onion into small cat-sized chunks and playfully mix them together. Have fun bathing this fishy treat in lemon, lime and soya sauces.

In a separate bowl, avoid nibbling on the cheese as you combine it with the horseradish, wasabi and chopped chives to make a deliciously creamy paste.

When it's time to serve, let your creative charm shine through... a thick layer of tuna, with a generous helping of the creamy paste made from cheese, horseradish, wasabi and chopped chives on top. Add a whisker of grated lime zest to finish.

Pro tip: Flaunt your sophisticated look by serving each fishy portion on a small, elegant side dish.