

# SEARED TUNA

*with quinoa, rhubarb & radish*

Recipe inspired by & curated to pair with  
Quails' Gate 2021 Rosé.



## *Ingredients*

tuna  
300g tuna loin  
5g pink peppercorn  
8g salt  
8g coriander seed

quinoa  
100g quinoa  
500mL chicken stock  
1 lemon juiced and zested  
1/4 bunch parsley finely chopped  
100g cucumber finely diced

poached rhubarb  
300g rhubarb  
200g sugar  
200g water  
200g radish

## *Recipe*

1. Cut radishes into small wedges or shave using a peeler or mandolin.
2. Peel half a piece of rhubarb, season with sugar and salt and leave to macerate until you serve.
3. Bring the sugar and water to a boil and poach the remaining rhubarb until al dente. Remove from the liquid and cut rhubarb (the remaining liquid is perfect for a cocktail).
4. Cook quinoa in chicken stock until soft, remove from heat, season with salt, lemon juice and lemon zest. Fold in cucumber and parsley.
5. Combine salt and spices (ground) and season tuna liberally, pan sear the tuna in a very hot pan for 10 seconds on each side, remove from heat and slice.

## *To Serve*

1. Assemble your dish with the quinoa as a base, poached rhubarb, and the tuna on top.
2. Garnish with the shaved radish and macerated rhubarb