



## Seared Red Tuna with Goat Cheese Tartar, Broad Beans and “Taggiasches” Olives

Main Course, Serves 8

### Goat Cheese Tartar:

300 g./10 oz. goat cheese  
(preferably Chavroux)  
10 g./1 tbsp. finely chopped shallot  
Lemon juice to taste  
Salt and freshly ground pepper to taste  
Finely chopped chives

### Vegetables and Tuna:

320 ml./1 1/3 cups extra-virgin olive oil  
240 g./8 oz. frozen broad beans  
120 g./4 oz. diced peeled, seeded tomato  
2 shallots, finely chopped  
80 g./3 oz. black olives  
(preferably “taggiasches”)  
80 ml./1/3 cup Modena vinegar  
Salt to taste  
800 g./2 lbs. red tuna  
(from the tail end of the fillet)

### For the Goat Cheese Tartar:

• Mash the cheese with a fork until smooth and stir in the shallot. Season with lemon juice, salt and pepper to taste and fold in the chives. Set aside.

### For the Vegetables and Tuna:

• In a large sauté pan, heat 240 millilitres/1 cup of the oil over medium heat. Add the beans, tomato, shallots and olives. Cook, stirring, until the vegetables are all tender and cooked through. Add the vinegar and season to taste with salt. Keep warm.  
• In a large heavy skillet, heat the remaining oil over high heat. Cut the tuna into 8 portions and season each with salt. Add the tuna to the hot skillet and sear on each side to desired doneness. Serve the tuna over the vegetables with a dollop of the goat cheese tartar on each piece.

## Raspberries with Lemon Crisp, Lemon Curd and Raspberry Milkshake

Dessert, Serves 8

### Lemon Crisp:

50 g./3 tbsp. unsalted butter, melted  
100 g./1/2 cup brown sugar  
50 g./6 tbsp. flour  
75 ml./1/3 cup lemon juice

### Lemon Curd:

125 g./2/3 cup sugar  
3 large eggs  
2 egg yolks  
150 ml./2/3 cup lemon juice  
75 g./5 tbsp. unsalted butter,  
cut into chunks  
1/2 leaf gelatin, soaked in  
cold water and drained

### Raspberry Coulis:

40 g./2 1/2 tbsp. sugar  
30 ml./2 tbsp. water  
200 g./8 oz. raspberries

### To Serve:

4 scoops raspberry sherbet  
200 ml./7/8 cup milk  
Raspberries for garnish

### For the Lemon Crisp:

• Combine the butter, sugar and flour in a bowl. Stir in the lemon juice. Refrigerate the mixture for at least 30 minutes.  
• Preheat the oven to 180 degrees C/350 degrees F. Spread the mixture in desired shape over a sheet pan covered with a Silpat baking mat or parchment paper, and cook until lightly browned. Cool the crisps on the pan for a few minutes, then transfer to a rack to cool completely.

### For the Lemon Curd:

• In a large bowl, whisk together the sugar, eggs and yolks. In a saucepan, bring the lemon juice just to a simmer. Very slowly whisk the lemon juice into the egg mixture. Return the whole to the saucepan and cook over medium heat, stirring constantly, until thickened. Remove from the heat and whisk in the butter 1 chunk at a time. Whisk in the gelatin until dissolved. Chill.

### For the Raspberry Coulis:

• In a small saucepan, combine the sugar and water and cook until the sugar is just dissolved. Transfer to a blender with the raspberries and purée. Strain through a fine-mesh strainer, discard the solids, and refrigerate the coulis.

### To Serve:

• Beat the sherbet and milk together. Divide between small glasses.  
• Place a lemon crisp on each serving plate. Cover with lemon curd and raspberries and top with another crisp. Serve with coulis and a glass of the milkshake.



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