Omani Yellowfin Tuna Saltimbocca

Appetiser, Serves 8

Tuna Saltimbocca:
24 very thin slices veal bacon, about 20 cm./8 in. long
15 g./1 cup mint leaves, blanched and dried
15 g./1 cup flat-leaf parsley leaves, blanched and dried
650 g./1 1/2 lbs. best-quality Omani tuna loin, trimmed and cut into cylinders
Salt and pepper to taste
30 ml./2 tbsp. olive oil

Squid:
15 ml./1 tbsp. olive oil
8 baby squid, cleaned
15 ml./1 tbsp. unsalted butter
Salt and pepper to taste
1/2 lemon

Tomato Fondue:
60 ml./4 tbsp. best-quality olive oil
2 garlic cloves, crushed
30-g./1-oz. piece ginger, peeled and sliced into 3
1/2 g./1/4 tsp. cumin seeds
1/2 cinnamon stick
10 fresh tomatoes, peeled, seeded and chopped
Peel from 1/2 orange
1 bay leaf
Salt and pepper to taste

Goat Cheese Kibbeh:
12 g./1 tbsp. bulgur wheat, soaked overnight in water to cover, drained
320 g./11 oz. firm goats' milk cheese
3 g./1 tbsp. chopped fresh za'atar (wild thyme)
1.5 g./1 tsp. ground sumac
Freshly ground black pepper to taste
200 g./1 cup dry bulgur, ground coarsely
Olive oil for frying

Tamarind Sauce:
15 ml./1 tbsp. olive oil
3 shallots, chopped
3 g./1 tsp. chopped fresh ginger
1 fresh bullet chile or other very hot chile, chopped
5 ml./1 tsp. honey
60 ml./1/4 cup verjuice
15 ml./1 tbsp. tamarind pulp
235 ml./1 cup chicken stock
15 ml./1 tbsp. light soy sauce
5 ml./1 tsp. dark soy sauce
45 g./3 tbsp. cold unsalted butter, diced

To Serve:
8 slices lotus root, deep fried until crispy
8 g./1/2 cup flat-leaf parsley leaves
Olive oil, salt and pepper to taste
1 apple, peeled, cored and cut into small diamonds

For the Tuna Saltimbocca:
- Spread the veal bacon slices out on a work surface, overlapping them slightly, and cover with the mint and parsley. Season the tuna cylinders with salt and pepper and wrap them in the veal bacon. Heat the oil in a large non-stick pan over high heat. Add the saltimbocca and sear on all sides; reserve.

For the Squid:
- Heat the oil in a large skillet over medium-high heat. Add the squid and butter and fry the squid for 1 minute on each side; season with salt and pepper, remove from the heat, and finish with a squeeze of lemon juice. Reserve.

For the Tomato Fondue:
- Heat the oil in a large sauté pan over medium heat. Add the garlic, ginger, cumin and cinnamon stick and cook, stirring, just until fragrant. Add the tomatoes, orange peel and bay leaf and simmer gently until the mixture is dry and thick, about 20 minutes.
- Remove and discard the ginger, cinnamon stick, bay leaf, and orange peel and season the fondue with salt and pepper. Reserve.

For the Goat Cheese Kibbeh:
- Mix the soaked bulgur with the cheese, za'atar, sumac and pepper. Form into 8 small discs each about 5 centimetres/2 inches in diameter and 1 centimetre/1/3-inch thick. Roll in the dry bulgur to coat completely. Chill, then deep fry in olive oil until golden. Reserve.

For the Tamarind Sauce:
- Heat the oil in a small sauté pan over medium heat and lightly fry the shallots, ginger and chile. Add the honey and verjuice and simmer gently for 5 minutes. Add the tamarind pulp, stock and soy sauces and reduce by half. Strain through a fine sieve.
- Just before serving, reheat; remove from the heat and whisk in the butter one chunk at a time.

To Serve:
- Place a small amount of the tomato fondue in the middle of each serving plate. Slice the tuna very thinly and arrange slices on top. Place the kibbeh on top of the tuna, followed by a baby squid and a slice of fried lotus root. Toss the parsley with olive oil and salt and pepper, and place a small amount on top. Finish with the tamarind sauce and apple diamonds.

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