



## Sesame Crusted Tuna Balls with Ginger

A delicious recipe using your favourite fresh fish and products from the Dundarave Fish Market!

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*Makes:* 15 balls

*Ready in:* 30 minutes

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## Fresh Seafood

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9oz fresh Ahi tuna, minced

## Ingredients

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2 tsp minced red chili  
2 tbsp minced chives  
1 tsp salt  
½ tsp freshly ground pepper  
2 tsp sesame oil  
1½ tbsp grated fresh ginger  
1 cup mixed sesame seeds

## Instructions

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1. Combine minced tuna with chili, chives, salt, pepper, sesame oil and ginger in a bowl and mix well.
2. Place the sesame seeds on a plate. Wet your hands and scoop 1 tbsp. of the tuna mixture and roll into a ball. Roll the tuna mixture in the sesame seeds until well coated on all sides. Repeat until all the tuna mixture is gone.

3. Deep-fry the tuna balls over high heat for 1 minute, turning constantly. Serve hot with toothpicks. Makes 15 tuna balls.