



Spicy Tuna Cones

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

Makes: 30 cones

Ready in: 60 minutes

Fresh Seafood



½ lb sushi grade tuna, diced

Ingredients

3 tbsp mayonnaise
2 tsp sriracha hot chili sauce
2 tsp sesame oil, divided
2 tsp wasabi powder
2 tbsp tamari
2 tbsp chopped pickled ginger
2 tsp chopped scallion
2 tbsp sesame seeds
2 tbsp black sesame seeds
1½ tsp ground ginger
1/8 tsp salt
1/8 tsp pepper
4 tbsp unsalted butter
½ cup light corn syrup
1 tbsp miso
¼ cup all-purpose flour
radish sprouts
dried shaved bonito flakes
seasoned capelin roe (masago) for garnish

Instructions

1. In small bowl combine mayonnaise, chili sauce and 1/2 tsp sesame oil; set aside.
2. In small bowl combine wasabi powder and 2 tsp water; set aside for 5 min. Add tamari to wasabi mixture. In medium bowl combine mayonnaise mixture, wasabi mixture, chopped ginger, scallion and tuna. Cover with plastic wrap and refrigerate until ready to use.
3. In medium bowl combine white and black sesame seeds, ground ginger, salt and pepper. Heat oven to 350 degrees F. In medium skillet heat butter and corn syrup until melted but not boiling. Remove from heat, stirring constantly; add miso and remaining 1½ tsp sesame oil. Stir in sifted flour until well combined. Add sesame seed mixture. Using a nonstick baking mat or buttered baking pan, drop spoons of 1 tsp batter well apart from each other onto baking pan. Bake until the discs have browned slightly around the edges, about 6-8 min. Remove from pan and form into cone shapes. Let cool until crisp.
4. To assemble, evenly divide tuna mixture among cooled cones. Garnish.