

# Cooking at Riegelmann's

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## Mirin Marinated Ahi Tuna with Coconut and Peppadew Pepper Salsa

For the marinade

- **¼ cup mirin**
- **¼ cup sake**
- **3 tablespoons white or yellow miso paste**
- **1 tablespoon sugar**
- **2 teaspoons dark sesame oil**

4 portions Sushi grade Ahi Tuna, about 6 ounces each

1 tablespoon canola oil

Kosher salt and freshly ground pepper

For the salsa:

2 Tablespoons finely minced purple onion

1 half firm ripe avocado, cut into ½ inch dice

1 large orange, segmented into supremas

About 12 jarred Peppadew peppers, finely minced

½-1 jalapeno pepper, finely minced

2 Tablespoons chopped cilantro

1 cup unsweetened coconut milk

2 teaspoons Thai sweet chili sauce

Pinch of Kosher salt

Mix marinade ingredients together in a shallow baking dish. Add fish and marinade for up to an hour. Mix all salsa ingredients together in a medium bowl and set aside

Heat grill pan to medium high and brush with canola oil. Sear both sides of fish for just a minute or two on each side to desired doneness.

Plate fish and top with salsa