

# Tuna Tartare on Ruffled Potato Chips & English Cucumber Cups

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1 Egg Yolk  
¾ teaspoon peeled and grated fresh ginger  
½ small clove garlic, finely chopped  
1 ½ teaspoons Japanese prepared hot mustard or 1 teaspoon Asian hot dry mustard  
1 tablespoon mirin  
1 tablespoon soy sauce  
¼ cup rice vinegar  
1/3 cup peanut oil  
2 tablespoons sesame oil  
¾ lb sushi-grade ahi tuna fillet cut into 1/8" dice  
2 shallots, finely chopped  
2 tablespoons snipped fresh chives, plus more 2" long pieces for garnish  
Salt and ground black pepper  
30 Ruffled Potato Chips  
5 English Cucumbers, thin, peeled and cut into 30 1" pieces  
Wasabi paste

In a mini-food processor, combine the yolk, ginger, garlic, mustard, mirin and soy sauce. Process until smooth, stopping to scrape down the sides of the bowl as necessary. Add the vinegar and process for a few seconds to combine. With the motor running, drizzle the peanut and sesame oils just until emulsified. Transfer to a bowl, cover and refrigerate until ready to use.

In a bowl, toss together the tuna, shallots, snipped chives, ½ teaspoon salt and ½ teaspoon ground black pepper. Add enough of the dressing to moisten the mixture thoroughly and toss again. Do not add so much of the dressing that you make the mixture soupy.

Arrange potato chips on a large platter and scoop a generous portion of the tartare onto each chip. Gently press criss-crossed chives into tartare and serve.

Using a small melon baller scoop out the center of the cucumber pieces, making a cup. Place a small dollop of wasabi paste into the bottom of the cup, then fill with the tartare and serve.