

THE LITTLE GERANIUM RECIPES

Cooking for Beyoncé | Tuna tataki

Background Story

Before I arrived here in La Cala I had a company that provided the food and service to VIP hospitality clients at Formula 1 events for about 8 years. It was a fun stage of my career flying into countries often meeting the F1 drivers and many celebs. One of my most memorable was in Abu Dhabi (Yas Marina Circuit) where we were brought in to launch the circuit, I was asked to cook personally for the star attraction performing launch night at this amazing circuit...Beyonce.

Now in truth most of the F1 drivers (apart from a few which I will disclose at some point!) are not friendly. They look down on us as mere Caterers, generally they think they are the most important stars on the planet.

Wow Beyonce was very different! Standing in front of me is a real superstar that is unbelievably grounded, she didn't want any fuss. Steve she said 'I don't eat much, I like sushi & Tuna but I don't mind if it's not cooked! I replied "you like Japanese food? ...love it! She said.

Now I am not Japanese but in the middle of a service at The Little Geranium La Cala I might be mistaken for a Japanese person, when I am under pressure a lot of Japanese language comes out of me! What a dilemma I had, she can get sushi anywhere better than I can do it, what should I do.

At that point my phone rang and it was Carolyn my manager who looked after the circuit. I just had a great Tataki for lunch at the Marriot she said. That's it, Tuna tataki I replied. No it was salmon actually, she said. I will do Tuna Tataki for Beyonce and then excitedly I hung up.

I delivered it to her dressing room with some of my team. Steve she said, "you're an amazing chef" Beyonce I replied "you're the most amazing superstar". On that mutually appreciative point we kissed goodbye and I left her with my Tuna, feeling like her number 1 fan!

Here is the recipe...

Ingredients

- 1 tablespoon chopped fresh ginger
- 1 tablespoon sesame seeds
- 1 tablespoon cracked black pepper
- 250grm very fresh, sushi-grade tuna
- Maldon salt
- 3 tablespoons peanut oil, for searing
- Juice of 3 limes

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- 1 medium-size, ripe avocado, peeled, quartered and sliced
 - 12 very thin slices red onion
 - A few salad leaves with rocket
 - Several small cherry tomatoes cut into quarters
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- Ginger Sauce, recipe follows:
 - 1 small shallot, chopped
 - 1 teaspoon finely grated fresh ginger
 - Freshly ground black pepper
 - 1 tablespoon soy sauce
 - 1 tablespoon of fresh lime juice
 - 1 tablespoon of olive oil

Method

- On a plate, mix together the ginger, sesame seeds, and cracked black pepper. Season the tuna with salt
- Roll the tuna in the ginger mixture, pressing lightly so the mixture sticks to the tuna
- Pre heat a saute pan over high heat. Add the oil and sear the tuna on all sides, about 30 seconds per side. Remove the tuna from the pan and set aside. Deglaze the pan with lime juice. Pour the lime juice over the tuna and roll the tuna in cling film and preferably leave in a cold fridge for at least an hour
- In a bowl combine the avocado, a few salad leaves like rocket, red onion, and tomato. Toss with some of the Ginger Sauce. Place some of the dressed leaf mixture on 4 plates or slates. Top with sliced seared tuna slicing it in half centimeter slices and drizzle with some more of the ginger sauce.

Ginger Sauce:

- In a small bowl, combine the shallot, ginger, a few grinds pepper, soy sauce, and lime juice. Slowly whisk in the olive oil and set aside. When ready to serve, whisk thoroughly to combine.