**Curried Tuna Tartare**

As the weather gets hotter, it's nice to have an easy to prepare, fresh, cool appetizer for date night. This dish is as easy as it gets, just make sure that your work surface and tools are spotless clean.

There are three components to the dish, the curried mayo, the tuna and vegetables and a simple garnish All are simple.   
 Here is all you need

**Curried Mayo**

1 large egg yolk  
1 tsp curry powder (we used Madras Curry Powder)  
1/2 cup vegetable oil  
1 lemon, juice only  
salt to taste

**Tuna Tartare**

6 oz Sashimi grade tuna - 1 cm dice  
2 Tbsp Cucumber - peeled and diced 1/4 the size of the tuna   
2 Tbsp Radish - diced 1/4 the size of the tuna  
1 Tbsp Chopped Fresh Chives  
2 Tsp of the curried mayo

**Garnish**

1 Radish, finely julienned

Make the Mayo

Add the egg yolk and lemon juice to a small bowl.  
Use a handheld immersion blender and pulse to combine  
Add the curry power, begin blending and slowly adding the oil.  
Continue blending until all of the oil has been added.  
Taste to check for seasoning, add a little salt, or a little more lemon juice to suit your taste

**Make the Tartare**

Dice the tuna into 1cm square pieces (you'll have about 1 cup)  
Dice the Radish  
Peel and Dice the Cucumber  
Chop the Chives  
Combine all the ingredients in a bowl with 2 Tsp of the curry mayo and mix well. Don't overdo it, you don't want to mash the tuna.

**Make the garnish**

Julienne the radish and toss with a little lemon juice

Use a food mold or a 1/2 cup measure cup to mound half of the tuna in each of two plates.  
Arrange the Radish garnish on top  
Spoon the curried mayo around the tuna and serve with crackers or crisped baguette slices

**\*\*\* Notes\*\*\***

If you don't have a handheld immersion blender, get one, they are much easier to use and clean than a regular blender. We've had our Braun handheld blender for 10 years, use it regularly and it's still going strong.

You can vary the amount or type of curry powder to suit your taste. Try it with cajun spice for a real interesting blend

Get some plastic squirt bottles for your kitchen. These are great to keep vinaigrettes and dressings and make serving easy