

# Ahi Tuna Oscar

Disney's Polynesian Village Resort  
Kona Cafe



## Ingredients for "Asian Blackening Spice"

- 1/2 tbsp. cayenne pepper
- 1 1/2 tbsp. Hungarian paprika
- 1 1/2 tbsp. kosher salt
- 2 tsp. black sesame seeds
- 1/4 each full sheet of sushi nori

## Directions Asian Blackening Spice

- Grind the sushi nori in a coffee grinder or mini food processor until it is the consistency of a powder.
- Mix all remaining ingredients for the Blackening spice mix.
- Reserve until just before cooking the tuna steaks

## Ingredients for Wasabi Hollandaise Sauce

- 2 tbsp. pasteurized egg yolks
- 1 tbsp. lemon juice, fresh squeezed
- 1 cup clarified butter
- 1/2 tsp honey
- 1 tsp wasabi powder
- 1 tsp rice vinegar
- 1/2 tsp kosher salt (to taste)

## Directions for Wasabi Hollandaise Sauce

- Place a drop of cold water into a medium sized stainless-steel mixing bowl and place on top of a suitable saucepan with boiling water inside – double boiler.
- Add egg yolks and lemon juice to the mixing bowl, whisk with a thin wire whisk until the eggs are the consistency of medium custard. If the eggs start to cook too much, remove from the heat.
- When the eggs are a custard-like consistency, whisk in the clarified butter in a thin stream until incorporated.
- Mix the honey, wasabi powder, and rice vinegar in a small bowl until well incorporated and then add to the hollandaise sauce.
- Mix until well blended and season to taste with kosher salt.

## Ingredients for Tempura Batter

- 1/2 cup all purpose flour
- 1/2 cup cornstarch
- 1 cup ice water
- 3/4 tsp kosher salt
- 1/2 tbsp. baking soda
- 1 tbsp. white vinegar

## Directions for Tempura Batter

- Mix all ingredients and mixing just to incorporate with a wire whisk.
- Do not over mix the batter, it can be slightly lumpy.
- Let it rest for at least 1/2 hour before using.



### Ingredients for Finished Plates:

- 4 each 6-7 ounce fresh Ahi tuna steaks with skin and blood line removed (at least ¾ inches thick)
- 4 tbsp. "Asian blackening spice"
- 4 tbsp. clarified butter
- 12 each intact pieces of jumbo lump crabmeat (3 per plate)
- 1 cup tempura batter
- 20 spears pencil asparagus, trimmed of the woody bottom of the stem (5 per plate)
- 12 slices very ripe tomato, ¼ inch thick (3 per plate)
- 2 tbsp. olive oil
- 1 tbsp. Kosher Salt
- ½ tbsp. freshly ground black pepper
- 1 cup wasabi hollandaise sauce

### Directions

1. Fry the crabmeat by placing the lump crab in a bowl, adding the tempura batter, carefully mixing to coat, then removing the crab with a fork and dropping into a 350 F deep fat fryer until crisp.
2. Drop the crab in separate pieces so it will not stick together in the batter.
3. Season with Kosher salt immediately upon removing from the fryer.
4. Hold warm in a low oven until needed for up to about 10 minutes.
5. Coat the top and bottom of the tuna steak with the Asian blackening spice.
6. Preheat a cast iron or heavy bottomed skillet on high heat until very hot, then carefully add clarified butter and place the tuna into the pan.
7. Sear until you have formed a crust, then turn and cook the other side until similarly crusted. This should take about 1 minute per side and the tuna will be rare at this point.
8. To cook to a higher degree of doneness, reduce the heat to medium and continue to cook on each side until it is to individual liking.
9. Steam the asparagus and griddle the tomatoes while the tuna is cooking.
10. Steam the asparagus in the microwave or in a steamer until it is bright green and al dente. It should retain some crispness. Season with Kosher salt and black pepper immediately.
11. Season tomato slices with kosher salt and black pepper, then a few drops of olive oil.
12. In a preheated non-stick pan or pancake type griddle, cook the tomato slices until lightly browned on each side.
13. Using a spatula, remove the tomato slices and place three slices in the center of each of four large dinner plates

