

# ENTERTAINING AT HOME

by PRIVATE CHEF ALBRICH



## BLUEFIN TUNA TARTARE *Wrapped With Yukon Radish & Topped With Caviar*

**F**rom dinner parties to BBQs for several hundred people, Chef Albrich will delight your guests and make you revent a real culinary success. Call early for your next affair.

You may have not noticed by now that most of my recipes are low fat, low in carbs yet very tasty. Not only is that what I enjoy most preparing, but it is also what my clients want most, especially women. There is no easier way to lose weight than to watch your fat and carbohydrate intake. Very few of us are lucky enough to be able to eat whatever we want without gaining weight. Most people are either trying to lose weight or to maintain their weight. Remember this, watch your carbs and fats. You can still enjoy delicious food, just watch those two culprits.

Today's recipe again has very little carbs and very little fat. Summer months are hot and this recipe is quick and easy to prepare, nutritious and healthy, and requires no cooking. You can serve it as a light lunch, a light dinner, or part of a more elaborate meal. I hope you enjoy it!

### Ingredients (yields 4 servings)

- 1 lb. sashimi quality bluefin tuna
- 4 tbsp finely chopped red onion
- 3 tbsp capers
- 4 tbsp chopped cilantro
- 2 tsp Kimchee sauce
- 4 tsp creme fraiche (or sour cream)
- 2 tsp of your favorite caviar
- 4 very thin slices of Daikon radish
- Salt & pepper to taste
- 4 cilantro leaves to decorate
- Wasabi sauce (for recipe visit [www.chefalbrich.com](http://www.chefalbrich.com))



### Preparation

Finely chop the tuna removing all strings if any (if you cannot find bluefin tuna use ahi tuna instead). Add the red onion, capers, cilantro and salt and pepper to taste. Add the kimchee sauce. Mix all ingredients and let sit in the refrigerator for one hour.

When ready to serve, slice 4 very thin slices of Dikon radish using a Mandolin. Take a quarter of the tuna mixture in your hands and mold into cylinder. Wrap one slice of daikon radish (it will stick to the tuna), Top with 1/2 tsp of creme fraiche and 1/4 tsp of your favorite caviar. Decorate top with a cilantro leaf as shown in the photo.

Set wrapped tuna in center of plate. Drizzle wasabi sauce around it and a few drops of kimchee sauce for added color and spice. Serve immediately and enjoy.

Chef Albrich | Tel: 305.817.2955 | [chef@chefalbrich.com](mailto:chef@chefalbrich.com)  
P.O. Box 545935 | Miami Beach, FL 33154  
[www.chefalbrich.com](http://www.chefalbrich.com)

## Painting & Services Unlimited

"Your Experience Handyman"

No Job Too Small - Free Estimates - Service & Quality at Reasonable Prices - Commercial & Residential

**WALL FINISHES & FAUX FINISHING**

REMODELING • INSTALLATIONS	PAINTING	MINOR REPAIRS
<ul style="list-style-type: none"><li>• Kitchens • Cabinets</li><li>• Kitchen Cabinets - New</li><li>• Cabinets Resurfaced</li><li>• Custom Baseboards</li><li>• Doors / Door Hanging</li><li>• Complete Bathroom Remodeling</li><li>• Vanities-New-Resurfaced</li><li>• Custom Crown Mouldings</li><li>• Windows • Popcorn Ceilings</li><li>• Ceramic Tile &amp; Marble Installed</li><li>• Mirror Installation • Dome Ceilings</li><li>• Corian &amp; Granite Tops</li></ul>	<ul style="list-style-type: none"><li>• House, Condo, Apt.</li><li>• Interiors &amp; Exteriors</li><li>• Roof Painting</li><li>• Pressure Cleaning</li></ul>	<ul style="list-style-type: none"><li>• Exterior Wood</li><li>• Facia &amp; Soffit</li><li>• Stucco • Drywall</li><li>• Rescreening</li><li>• Screens made to size</li></ul>

Dade (305) 865-9005  
Broward (954) 779-3550

Jeff Diamond  
Lic. CC#948500437 Insured