

GRILLED TUNA WITH ARUGULA AND AIOLI

1 1/2 LBS. OF SUSHI GRADE TUNA
16 SMALL FINGERLING POTATOES
FRESH THYME
1 SHALLOT
RED WINE VINEGAR
AIOLI (RECIPE BELOW)

PREHEAT OVEN TO 350°

CUT THE POTATOES INTO 1-INCH PIECES. TOSS IN A CAST IRON PAN WITH 2 TBSPS OF OLIVE OIL. SALT AND PEPPER. ADD A FEW SPRIGS OF THYME. PLACE IN THE OVEN AND ROAST FOR AROUND 30 MINUTES.

30 MINUTES BEFORE COOKING, SEASON THE TUNA WITH A GENEROUS AMOUNT OF FRESH GROUND PEPPER. SALT. WRAP IN WAXED PAPER AND PLACE IN THE FREEZER.

GRIND 1 TBSP PEPPER AND 1 TSP OF SALT IN A MIXING BOWL. POUR IN 1 TBSP OF RED WINE VINEGAR.

PEEL AND MINCE THE SHALLOT. ADD TO THE BOWL.

ALLOW TO SIT FOR FIVE MINUTES, THEN BEAT IN ABOUT 8 TBSPS OLIVE OIL WITH A WHISK.

WASH AND DRY ARUGULA. PLACE IN THE BOWL, BUT DO NOT TOSS WITH THE DRESSING YET.

WHEN THE POTATOES ARE ROASTED, TURN OFF THE OVEN.

MAKE THE AIOLI. (AIOLI CAN ALSO BE MADE BEFOREHAND. IT SHOULD KEEP UP TO THREE WEEKS IN THE FRIDGE.)

AIOLI

1 POACHED EGG
2 EGG YOLKS
3 CLOVES OF PAR-BOILED GARLIC
1 CLOVE RAW GARLIC
1 TSP LEMON JUICE
2 TBSPS DIJON MUSTARD
1 TSP OF WATER
PINCH OF ESPELETTE OR CHILI PEPPER

SALT
1/2 CUP OLIVE OIL
1 CUP OF CANOLA OIL

PARBOIL 3 CLOVES OF GARLIC FOR ABOUT A MINUTE.

POACH EGG IN WATER WITH A SPLASH OF VINEGAR UNTIL THE YOLK IS BARELY SET. REMOVE WITH A SLOTTED SPOON AND COOL UNDER GENTLY RUNNING WATER.

SQUEEZE ONE CLOVE OF RAW GARLIC THROUGH A GARLIC PRESS INTO A FOOD PROCESSOR. ADD A PINCH OF SEA SALT, ESPELETTE PEPPER, 2 TBSPS OF DIJON MUSTARD, 1 TSP LEMON JUICE, 1 TSP WATER. PULSE SEVERAL TIMES TO DISSOLVE MUSTARD AND MIX THE INGREDIENTS.

ADD THE EGG YOLKS AND THE POACHED EGG. TURN ON THE FOOD PROCESSOR AND SLOWLY ADD THE OILS IN A THIN STREAM. GO SLOWLY IN THE BEGINNING, PAUSING TO MAKE SURE THE OIL IS EMULSIFIED BEFORE ADDING MORE.

WHEN ALL THE OIL IS INCORPORATED, EMPTY INTO A BOWL. COVER WITH PLASTIC WRAP AND COVER TILL READY TO SERVE.

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HEAT A FRYING PAN OVER MEDIUM HEAT FOR FIVE MINUTES ON TOP OF THE STOVE.

ADD A FEW TBSPS OF OLIVE OIL. WHEN IT SMOKES, ADD THE TUNA. COOK FOR ABOUT 3 MINUTES A SIDE. THE TUNA SHOULD BE SEARED ON THE OUTSIDE, RARE IN THE CENTER.

TOSS THE ARUGULA WITH THE DRESSING AND THE POTATOES.

DIVIDE ON FOUR PLATES.

SLICE THE TUNA AND ARRANGE ON TOP OF THE ARUGULA. NAP WITH A GENEROUS AMOUNT OF AIOLI. SERVE EXTRA AIOLI ON THE SIDE.