

Fish & Chips

4 ea	Ahi Tuna - 7 oz Blocks
4 ea	Nori Sheets
Tempura Batter	See Crispy Fish Batter
1 ea	Idaho Potato- peeled
½ Gallon	Hot Water- For sliced potatoes
1 cup	Malt vinegar
4 ea	Baby Bok Choy, blanched
½ teaspoon	Ginger, minced
½ teaspoon	Garlic, minced
1 teaspoon	Green Onion, Minced
¼ cup	Soy Sauce
5 Tablespoons	Fish Sauce
1 Tablespoon	Sesame Oil
Miso Tartar	See Tartar Recipe

Method

Wrap the Nori sheets around the Tuna loin and dip in batter. Deep fry at 365 degrees until light golden brown. Must be sliced and served immediately.

In a non-reactive pot combine 1 Cup of vinegar with ½ Gallon of near boiling water. Using an electric slicer or mandolin, slice the potatoes crosswise as thin as possible and place the slices into the hot water vinegar mixture. Allow the potatoes to cool in the water vinegar mixture before frying in batches at 325 degrees. When the potato chips come out of the hot grease, immediately season with fine sea salt and malt vinegar.

In a sauté pan over a medium heat add a tablespoon of oil. Add the ginger, garlic, and scallions and sauté until fragrant. Add the blanched bok choy and deglaze with the soy sauce, fish sauce, and sesame oil. Cover and simmer until warmed through.

On a service plate, arrange the bok choy, potato chips, and sliced tuna. Garnish with the miso tartar sauce.