

## Winner of the 2012 St Thomas Broker Boat Show Culinary Contest



Chef: Micheale Zazo  
Yacht: Feel The Magic

### Ahi Poke Tuna Stack

#### Crab Salad:

4 oz crab meat, "special"

1 tbsp lemon-old bay aioli

1 tsp scallion, chopped fine

Kosher salt and fresh ground black pepper to taste

For the crab salad, mix together all ingredients and refrigerate until ready to use.

#### Mango-Pineapple Salsa

1 tbsp mango, diced

1 tbsp fresh pineapple, diced

1 tsp scallion, chopped

1 tsp red bell pepper, small dice

1 tsp yellow bell pepper, small dice

1 tsp cilantro, chopped

½ jalapeno, seeds removed and diced

1 tsp cider vinegar

1 tsp olive oil

1 tsp toasted sesame seeds

Kosher salt and fresh ground pepper to taste

For salsa, combine all ingredients, toss well and refrigerate until ready to use.



#### Avocado Mash

½ ripe avocado, diced

1 tbsp red onion diced very fine

Juice from half of a lime

½ jalapeno, seeds removed and diced fine

Kosher salt & fresh ground black pepper to taste.

Place diced avocado in bowl, add all remaining ingredients. Mash with a fork until the consistency of guacamole.

### **Ahi Poke**

2 oz sushi grade ahi, cut into cubes

½ clove of garlic, minced

½ tsp ginger, minced

¼ tsp Sriracha sauce

¼ tsp salt

½ tsp sesame oil

1 tbsp soy sauce

2 tsp sesame seeds, toasted

Mix all items and marinate tuna for 1 hour in the refrigerator.

To assemble the stack:

Using a ring mold of approximately 3" in diameter by 5" high, spray the inside with cooking spray. Spoon the Avocado mash into the bottom of the mold, top with Ahi Poke, Crab Salad, then Mango-Pineapple salsa. Refrigerate for 2 hours, serve on a chilled plate. Garnish with sliced cucumber, thin carrot curls, sweet chili sauce, sprinkles of caviar and fried won ton chips.