



KĀ'ANAPALI BEACH HOTEL

HAWAII'S MOST HAWAIIAN HOTEL

Chef's Special Recipes

Pohole Fern Ahi Tartar with Maui Onions and Avocado

Recipe by: Executive Chef Tom Muromoto

Yields: 4 servings

Ingredients

*recipe to follow

2 cups Ahi, fresh #1 grade
1 cup Pohole Fern (fiddlehead)
1/2 cup Sweet Maui onion
1/2 cup Tomato, teardrop
1 cup Avocado, Hass
4 Tbsp Lemon Ponzu Sauce*
4 tsp Wasabi Infused Oil*
1 pinch Hichimi Pepper

Method

1. Use high-grade ahi, cut into nice small cubes. Place in mixing bowl.
2. Followed by pohole fern, sweet Maui onions, tomatoes, tossed gently together.
3. Place firm ripe avocado dices ¼ to ½ inch size in bowl, again gently toss together.
4. Arrange into four equal servings on a plate with a tablespoon of ponzu sauce over each serving of ahi mixture followed by a teaspoon of wasabi infused oil.
5. Sprinkle with a small pinch of hichimi pepper and serve.

Lemon Ponzu Sauce*

Ingredients

3 Tbsp Soy Sauce, Kikkoman L.S.
1 each Lemon, juice, fresh

Method

1. Combine ingredients in bowl and mix well.

Pohole Fern Ahi Tartar with Maui Onions and Avocado (continued)

Wasabi Infused Oil*

Ingredients

3 Tbsp Tube chives, chopped
1/2 cup Olive oil
2 tsp Wasabi oil
1 pinch Salt, Kosher

Method

1. Combine all ingredients in blender and blend together well. Oil can be strained through fine cheesecloth.
2. Place oil into small squirt bottle and use as needed. Wasabi paste can be used in place of wasabi oil.