



# Paul Mathew Vineyards

## **Tuna Ceviche** : *pair with Paul Mathew TnT Pinot*

Serves 4 ppl appetizer

### **Ingredients;**

*marinade*

- 2 tablespoon low sodium soy sauce
- 2 tablespoon pickled ginger
- 1 tablespoon wasabi
- 1 teaspoon fish sauce
- 1 teaspoon car syrup or corn syrup
- ½ teaspoon sesame oil
- 2 limes ( juice only)
- 2 green onions ( whites for marinade / greens for later)

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- ¾ pound ahi tuna sushi grade
- 1 medium avocado diced
- 1 medium tomato diced and drained
- ½ cup of chopped cilantro
- Olive oil

Won ton skins

### **Directions;**

1. put all marinade items in blender. Pulse to let stay chunky
2. cut tuna into 1/8<sup>th</sup> squares. Place in mixing bowl and pour in marinade
3. dice tomato, drain moisture add to tuna
4. dice avacado and add to tuna
5. chop green onion & cilantro and add
6. cut wontons in half and fry in small amount of oil on both sides. Drain on paper towel

7. place ceviche on plate either on won ton or beside. Sprinkle with sesame seeds