

Tuna Poke Bowl

by Derick Kuntz, Executive Chef | B Cellars Vineyards and Winery

Ingredients

YIELDS 4 BOWLS



POKE DRESSING

1 clove garlic, minced
1/2 cup rice vinegar
2 Tbsp sesame oil
1 Tbsp chili crisp
2 tsp tamari
1 tsp brown sugar
1/4 tsp ground Sichuan pepper

CHILI CRISP

1/2 cup canola oil
2/3 cup shallot, thinly sliced
1/3 cup garlic, thinly sliced
1/2 jalapeño, thinly sliced
1/2 tsp ground Sichuan pepper
1 each cinnamon stick
1 each star anise
1 Tbsp chili flake
1/2 Tbsp gochujang
1/2 Tbsp tamari
1/2 tsp sugar

ADDITIONAL INGREDIENTS

2 avocado, sliced
1 red bell pepper, sliced
1 english cucumber, sliced
1 carrot, shaved
1 green onion, sliced
1 mango, pitted and cubed
1 serrano pepper, sliced
2 radish, shaved
1 lb tuna, cubed
2 tsp sesame seeds

Or save time and buy chili crisp

Pairing Insights



Chef Derick recommends pairing our Rosé with this refreshing Tuna poke bowl. The fresh vegetables bring a crispness to the dish and brings out the fruit in the wine. The acidity in the Rosé also helps to temper the spice of the dressing.

Instructions



CHILI CRISP

Bring canola oil, shallots, garlic, ground sichuan pepper, jalapeño, cinnamon stick, and star anise to a boil

Reduce heat to low and cook for about 15-20 mins, or until ingredients are golden brown

Strain oil into a bowl

Pour ingredients onto a paper towel and let crisp

Discard cinnamon stick and star anise

After crisp add ingredients back to oil

Add chili flakes, gochujang, tamari, and sugar to oil mixture

Whisk together

POKE DRESSING

Whisk all ingredients together

Pour over poke cubes and marinade in the fridge for 1 hour

ASSEMBLY

Place 1 cup of marinated poke cubes into a bowl

Top with desired vegetables

Garnish with sesame seeds and an extra drizzle of poke dressing