

VEGAN+

Recipe by Chef Danny Davies

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Spicy Tuna, Avocado, arugula, and mango salad. Keep it chilled...

I wanted to blend traditional Japanese sushi flavors with Mexican guacamole, and this was the result and a really punchy little appetizer or lunchtime salad.

To make this dish 100% vegan I would exchange the tuna for compressed watermelon and drop the caviar.

You are going to need some pickled carrots (there is a recipe for these in my book!) and the rest is pretty straightforward.

What you will need for 1 salad.

For topping

2oz Ahi tuna diced and pat dry with a paper towel. Keep this chilled.

Sesame seed oil

Soy sauce

Gochujang or chili paste

Sesame seeds

For the base.

1/2 of an Avocado

Lime juice

Cilantro

Mango fine diced

Finely diced cucumber

Salt and black pepper

Mix all the tuna ingredients together and chill, I placed mine over a bowl of ice and then into the fridge. Mix the avocado ingredients together just before plating to ensure the avocado stays bright and green.

I used two rings to get the right shape and started to fill the rings with the avocado mix.

Next in goes the tuna and pack it down so that the shape will hold.

Now gently remove the rings and start to garnish the salad.

I use beluga caviar and salmon caviar to start.

Add pickled carrots, pea shoot tops and flowers from our garden, nasturtium flower petals, and micro cilantro.

The tuile leaf was beetroot and caviar from the base recipes.

On top of the leaf is a large helping of caviar.

For a 100% vegan version of this dish:

Take slices of watermelon around an inch thick.

Rub these with sesame seed oil, chili paste, and soy sauce.

Place these into vacuum bags and remove the air to compress.

Drain on a paper towel to remove the extra liquid and use just like tuna to complete the dish.

Remove the caviar or replace it with a plant-based version.

There are lots out there based on agar-agar, with soy or balsamic vinegar pearls flavors.