



## SEARED TUNA LOIN WITH SHELLFISH AND PURPLE BROCCOLI TAGLIATELLE

Recipe Collection by **Richard Wilson**

### To serve 4

Qty	Unit	Ingredients:
4	200g	Tuna Steaks
460	g	Fresh Tagliatelle (115g per person)
200	g	Fresh Mussels
200	g	Fresh Clams
200	ml	White Wine
400	ml	Cream
2	each	Shallots
300	g	Purple Broccoli Floret's (Normal Broccoli will do)
2	tsp	Chopped thyme
1	clove	Crushed Garlic
200	g	Grated Parmesan
1	each	Lemon
		Olive Oil
		Seasoning

### Method

Begin by bringing a pot of salted water to the boil and add a drop of olive. Now add your fresh pasta and cook for 3-4 minutes before straining, seasoning and setting to one side.

Heat a wide base pan (ensure you have a lid to fit) and drizzle a little olive oil over it. Now add the shallots garlic and thyme followed by the white wine. Bring the wine to the boil and add the mussels and clams. Place a lid on top and continue to boil for 2-3 minutes or until they begin to open.

Now add the cream and broccoli and continue to boil with the lid off for another 2-3 minutes or until the cream begins to thicken. Now add the parmesan cheese, a little squeeze of lemon and season. Add the pre cooked pasta to this pot now and turn it well in order to get the sauce all the way through the pasta.

To cook the Tuna simply drizzle a little olive oil on each side and season on each side. Place on a hot pan, a char grill pan is better but certainly not essential. A 200g steak will only take 2-3 minutes each side to cook medium, which is the best way to eat tuna but continue to cook if you prefer a more well done piece of fish.

To present this dish, curl the pasta with a fork and place in a large bowl along side the tuna steak. Sprinkle with a little more cheese and where possible arrange a few of the mussels and clams neatly around the plate.

**Halo, Morrison, Ormond Quay, Dublin 1**

**Tel:** 00353 1 887 2400

**Email:** halo@morrisonhotel.ie

**Web:** www.morrisonhotel.ie

**Executive Chef: Richie Wilson**