KIKKOMAN

Mafaldine with tuna tartare and chipotle sauce

Total time **16 mins** **6 mins** preparation time **10 mins** cooking time

INGREDIENTS

10 portion(s)

For the tartare:

500 g	fresh tuna, diced into approx. 5 x 5 mm cubes
100 g	shallots, finely chopped
25 g	coriander, finely chopped
150 ml	Kikkoman Ponzu Citrus Seasoned Soy Sauce - Lemon
40 g	extra virgin olive oil

For the sauce:

300 g	chipotle in adobo (tinned)
550 g	strained tomatoes
100 ml	Kikkoman Naturally Brewed Soy Sauce
10 g	garlic
100 ml	lime juice
10 g	cumin seeds
10 g	dried oregano

For the pasta:

900 g	mafaldine

PREPARATION

Step 1

Mix the tuna, shallots and coriander with the Kikkoman Lemon Ponzu and olive oil. Set the tartare aside in a cool place until ready to serve.

Step 2

For the sauce, purée all the ingredients until smooth. Pour the sauce into a pan and bring to the boil.

Step 3

Cook the pasta for approx. 8 minutes, then add to the sauce. Stir and simmer in the sauce for approx. 30 seconds.

Step 4

Serve the pasta on plates and top with the prepared tuna tartare.