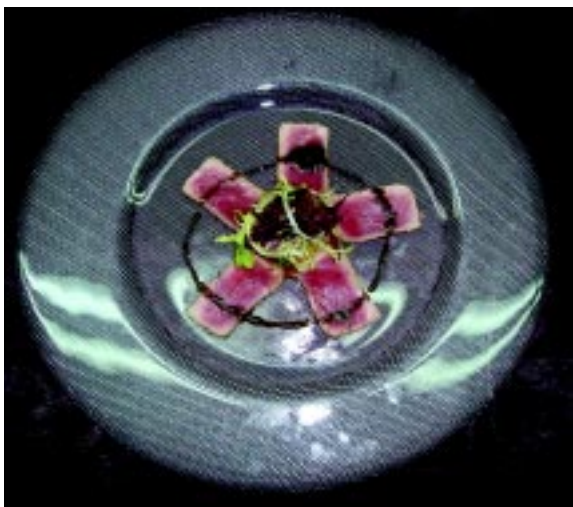


We can only claim that 'pressures at work' have contributed to our inability to bring you the regular feature from Chef Michael's Kitchen but are extremely grateful to Erik Huyer, Colin Brown and Alex Reilly from the Hotel Al Khozama for stepping up to the plate in double-quick time to provide us with an alternative.

I hope you enjoy the recipe alongside...Ed



RARE TUNA LOIN WITH SPICY MANGO SALSA

Chefs Kitchen

Chef Alexander Reilly hails from Glasgow in Scotland. He has transformed the cuisine in the Hotel Al Khozama, into a wonderful experience.

"Change is everything", says Chef Alexander. Food is something that I love to play with, in order to create a new experience for the guest each time they visit. The Rare Tuna Loin with Spicy Mango Salsa was a dish he first used in Bali Indonesia. It is a dish that was very popular with both the local and international clientele he worked with. Accented by the spicy Salsa, the fresh Tuna makes a great starter and very easy to prepare. *"It would work wonderfully well at a dinner party – a hit for sure"* explains Chef Alex.

Why not try out this wonderful creation:

Ingredients:

- 6 x 120gram Tuna Loins
- 1 x Papaya
- Juice of lime
- Juice of Orange
- 1 x Red Chilli
- 1 x Green Chilli
- 2 x red onion
- 1 x bunch fresh mint leaves
- 1 x bunch fresh coriander leaves
- Olive Oil
- Salt
- Dressed mixed leaves.

Peel the mangos and papaya, cut into small dice and add the orange and lime juice.

Chop the chillies, red onion into very small dice and add these to the fruit, and season.

Pick the herbs, keeping the leaves whole and add to the fruit mix just before serving.

Sear the tuna over a high heat in a non-stick pan with a drop of olive oil, keeping the tuna pink in the middle.

Drain 1 tablespoon of juice from the salsa, and add 2 tablespoon of olive oil.

Slice the tuna, using a sharp knife, and a serve with salsa and dressed leaves

Serve and enjoy.