

# Searched Peppered Tuna with Pickled Cucumber

Serves 8



Chef Paul Teal, a British chef, taught me this recipe. I love that it's equal parts elegance and simplicity – the *best* formula for any hors d'oeuvres. Speaking of simplicity, he also taught me the importance of understated presentation. When we were catering partners, I proudly showed him a parsley-laden hors d'oeuvres tray that I had assembled. His response was "It looks like bloody Central Park". He was right. Use lots of restraint when garnishing.

<b>Prep time:</b>	30 minutes
<b>Make Ahead:</b>	The salmon can be seared several hours in advance; refrigerate until ready to slice and serve. The cucumber can be pickled several hours in advance; refrigerate until ready to serve.
<b>Tip:</b>	For a different look, dice the seared tuna and serve it in cucumber cups.

## Pickled Cucumber:

¼ cup sugar  
¼ cup salt  
1/2 cup white vinegar  
2 cucumbers, peeled and very thinly sliced

**Tuna:** Cut the tuna into equal sized "logs". Roll and press each log in black pepper. Sear on all sides in a very hot pan; immediately refrigerate to cool. The inside should still be very rare.

**Pickled Cucumber:** In a medium bowl whisk together the sugar and salt; stir in the cucumber slices. Let stand for 20 minutes. Drain; add the vinegar. When ready to serve remove cucumber slices with a slotted spoon.

**To Serve:** Slice the tuna in ½-inch thick slices; top each with a piece of pickled cucumber. Serve immediately.

