



# *Henlopen City Recipe: Tuna Tartare, Sungold Tomatoes, and Mint*

## **Ingredients:**

- Tuna, yellowfin diced into 1/2 inch cubes
- Sungold tomatoes, halved 2 cups
- mint, torn small 1/4 cup
- lemon oil 3 TBSP
- HENLOPEN SEA SALT 1 tsp
  
- Lavash Crackers
- ap flour 1 cup
- semolina, coarse 1/2 cup
- cool water 1 cup
- EVOO 1/4 cup
- salt, kosher 1 TBSP
  
- black salt or red salt for topping
- olive oil for coating

## **Method:**

For LAVASH:

1. in stand mixer, with dough hook attachment, place in all dry ingredients.
2. on low speed add oil, then water. Mix till a smooth ball forms.
3. divide dough into 4 balls, coat with oil and let rest for 20 min at room temp.
4. once dough is rested, roll out to 1/8 thickness,
5. place on sprayed cookie sheet with salt and bake at 425 till golden brown.

For TARTARE:

1. in large bowl, add tuna, tomatoes, salt, torn basil
2. mix with large spoon, gently
3. Add lemon oil and toss gently, place on small plate with wedge of lavash

**HENLOPEN CITY OYSTER HOUSE  
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