

WASABI SESAME CRUSTING BLEND

Achieving a unique flavor profile doesn't have to be difficult. It's easy to give your tuna steak or tofu a punch of heat with Baron's crusting blend made with wasabi, sesame seeds, salt and spice accents.

Sales Code :9317 • Pack Sizes: 6/20 oz. Food Service and 25# Box



WASABI SESAME CRUSTED TUNA LOIN WITH PONZU DIPPING SAUCE

TUNA INGREDIENTS

- 6 oz tuna loin cut into a shape resembling a stick of butter
- 2 oz of Baron Spices' Wasabi Sesame Crusting Blend
- 2 oz of peanut oil

TUNA PREPARATION

- Liberally crust tuna with Baron Spices' Wasabi Crusting Blend.
- Sear tuna on all sides for about 30 seconds per side
- Allow tuna to cool.
- Slice and serve with Ponzu sauce.

PONZU DIPPING SAUCE INGREDIENTS

- 4 oz of soy sauce (Japanese)
- 4 oz of citrus juice
- Zest from 1 lemon
- 1 oz of mirin
- ¼ cup of katsubushi (dried bonito flakes)

PONZU DIPPING SAUCE PREPARATION

- Combine all of the ingredients and refrigerate overnight.



▶ SCAN ME

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