

## Crispy Fresh Tuna Cakes

1 pound yellowfin tuna steak	1 tablespoon lemon juice
1 large shallot	1 teaspoon Old Bay Seasoning
2 tablespoons butter	2 eggs
½ cup panko or fresh breadcrumbs	¼ cup mayonnaise
¼ cup chopped parsley	2 teaspoons Dijon mustard
2 tablespoons fresh mint	Salt and white pepper to taste
1 small carrot	1-2 cups fine dry breadcrumbs
1 celery stalk	Butter and oil for frying

With a sharp knife mince the tuna steak and place in a large bowl.

Mince the shallot and the carrot. Melt the butter over low heat in a small saucepan, and add the shallot and the panko or fresh breadcrumbs. Cook for a few minutes, stirring frequently. Add the minced carrot and continue to cook for a couple more minutes until the shallot is soft and the crumbs are infused with the butter. Set aside.

Mince the parsley and the fresh mint, and add them to the tuna. Stir in the shallot, panko, and carrot mixture. Mince the celery stalk and add that to the tuna mixture.

In a small bowl beat the eggs. Whisk in the lemon juice, the Old Bay Seasoning, the mayonnaise, the Dijon mustard, and salt and white pepper to taste. Add this mixture to the tuna mixture. If the resulting mixture is too dry, add a little heavy cream. If it is too moist, add a little extra panko or fresh breadcrumbs.

Form the mixture into small cakes. Spread the dry breadcrumbs on a plate, and coat the tuna cakes on all sides. Refrigerate the cakes for at least two hours.

In a large, skillet heat the butter and a little oil over medium-low heat. Fry the cold tuna cakes on each side. Your aim is to cook the tuna through without drying out the interior and develop a crispy crust. Serve immediately, either plain or with the mint sauce below.

### Mint Sauce

1½ cups plain yogurt  
¼ cup mayonnaise  
Drops of lemon juice  
Pinch of cayenne  
Salt and pepper to taste  
¼ cup chopped fresh mint

Whisk together all the above ingredients.