



Tuna, with Eggs, and Anchovy Sauce

INGREDIENTS:

- 4 eggs, at room temperature
- 300g Roman beans, trimmed
- 340g asparagus, trimmed
- 60ml (¼ cup) olive oil
- 400g sashimi-grade tuna loins
- 1 golden shallot, very thinly sliced
- ½ cup (loosely packed) flat-leaf parsley
- ½ cup (loosely packed) red-vein sorrel leaves
- ¼ cup chive batons
- ¼ cup chervil sprigs

ANCHOVY VINAIGRETTE

- 3 anchovy fillets, finely chopped
- 1 garlic clove, finely grated
- 80ml (⅓ cup) extra-virgin olive oil
- 1 tbsp red wine vinegar
- 1 tbsp finely chopped tarragon, plus extra sprigs to serve
- 1½ tsp Dijon mustard
- Finely grated rind of ½ lemon, plus 1 tbsp lemon juice

METHOD:

1. Cook the eggs in a saucepan of boiling water (6 minutes for soft-boiled). Refresh in iced water and peel.
2. For the anchovy vinaigrette, crush anchovy and garlic with the flat side of a knife to a fine paste. Transfer to a jug with remaining ingredients, whisk to combine, and season to taste.
3. Heat a chargrill pan or barbecue to high. Drizzle Roman beans and asparagus with 2 tbsp oil and season to taste. Chargrill beans, turning occasionally, until charred and tender (3-4 minutes). Chargrill asparagus, turning occasionally, until charred and tender (2-3 minutes). Transfer beans and asparagus to a plate.

4. Drizzle tuna loins with remaining oil, season, and chargrill, turning, until charred on all sides but still rare in the middle (3-4 minutes).
5. Halve the eggs and thickly slice the tuna, before dividing between plates with beans and asparagus. Add the egg, shallot, and herbs, and drizzle with anchovy-tarragon vinaigrette to serve.

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