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tuna carpaccio with watercress salad and balsamic dressing

Epicurious | *September 2006*

Eric Ripert

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Servings: Makes 4 servings.

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Ingredients

2 tablespoons balsamic vinegar
1/4 teaspoon Dijon mustard
8 tablespoons extra-virgin olive oil, divided
Fine sea salt

1 pound sushi-grade ahi tuna steaks, cut into 1-inch squares

4 teaspoons fresh lemon juice
2 teaspoons thinly sliced fresh chives
1 teaspoon minced shallot
2 cups (loosely packed) watercress sprigs (about 2 ounces)

Preparation

Combine vinegar and mustard in small bowl; whisk in 4 tablespoons olive oil. Season dressing to taste with sea salt and pepper. **DO AHEAD:** *Can be made 1 day ahead. Cover; chill.*

Place 1 sheet of plastic wrap on damp work surface (to prevent plastic from slipping). Arrange 1/4 of tuna squares 1 inch apart in circle on plastic. Cover with second sheet of plastic. Using flat side of mallet, gently pound tuna squares until they are very thin and form an 8- to 9-inch solid round. Place tuna round, still in plastic, on plate. Form 3 more rounds with remaining tuna. Refrigerate tuna carpaccio at least 30 minutes and up to 4 hours.

Peel 1 plastic sheet from each tuna carpaccio round; invert onto plates and peel off remaining plastic. Brush each with 1 tablespoon olive oil, then sprinkle with lemon juice, chives, shallot, sea salt, and pepper. Toss watercress and 2 tablespoons dressing in medium bowl; season to taste with sea salt and pepper. Mound watercress atop and serve.

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