

Seared Ahi Tuna with Moroccan Chickpea and Carrot Salad paired with Davis Estates Calistoga Cabernet Sauvignon

INGREDIENTS:

Seared Ahi Tuna

4 six-ounce ahi steaks
Salt and cracked black pepper

Moroccan Chickpea and Carrot Salad

1-pound carrots, peeled and coarsely grated
1 red bell pepper, diced into ½ inch by ½ inch
⅓ cup golden raisins
½ cup sliced almonds, toasted
½ cup chopped fresh mint
¼ cup chopped cilantro
1 (15-ounce) can chickpeas, rinsed and drained
2 tablespoons finely minced shallots
1 garlic clove, minced

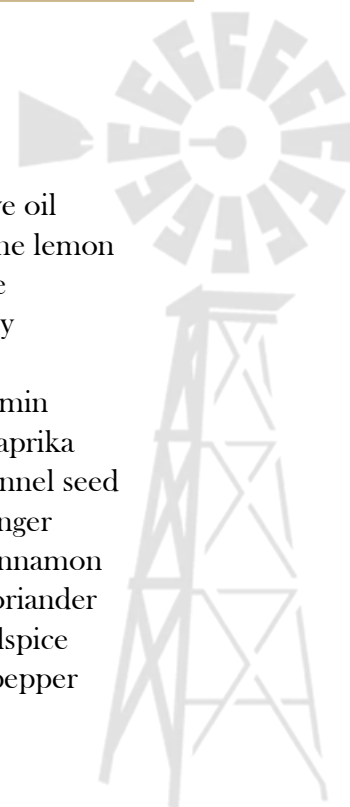
Garnish

mint and cilantro leaves

SERVES: 4-6

Salad Dressing

¼ cup extra virgin olive oil
Zest and juice from one lemon
Juice from one orange
1 ½ tablespoons honey
1 teaspoon salt
1 teaspoon ground cumin
1 teaspoon smoked paprika
½ teaspoon ground fennel seed
½ teaspoon ground ginger
½ teaspoon ground cinnamon
½ teaspoon ground coriander
¼ teaspoon ground allspice
¼ teaspoon cayenne pepper



METHOD:

Moroccan Chickpea and Carrot Salad

- In a large bowl, whisk together all ingredients for the dressing.
- Add the ingredients for the salad and toss well. Cover with plastic wrap and refrigerate for at least 30 minutes.

Seared Ahi Tuna

- Season Ahi with salt and cracked black pepper. Lightly oil a hot grill.
- Sear the Ahi Tuna for 45 to 60 seconds per side over high heat for a rare center, or 1 to 2 minutes per side for medium-rare. The goal is to get a crispy, golden exterior while leaving the inside cool and raw.
- Remove to a cool plate, brush with olive oil and refrigerate until ready to serve.

To Finish

Remove tossed salad from refrigerator and taste and adjust seasoning if necessary. Garnish with mint and cilantro leaves. Slice Ahi into thick pieces and lay on top of salad. Enjoy this fun pairing with a glass of our Calistoga Cabernet and experience the lingering finish it gives to the wine.