

# Plating Guide - Seared Tuna Steak

Curried Carrot Broth, Spinach, Lardons, Seared Tomatoes

Heat at 275°F / 135°C for 20 minutes

- Seared Tuna
- Wilted Spinach With Lardons
- Seared Tomatoes
- Curried Carrot Broth



Garnish Kit (keep cold):

- Herb Garnish
- Lemon Slice



## Plating Steps

1. Shingle seared tomatoes slightly off center of plate
2. Slice tuna on bias and center on top of tomatoes
3. Garnish tuna with wilted spinach, reserving some lardons (bacon) for top
4. Crimp foil cup into spout and pour carrot broth around tuna
5. Garnish with chopped herbs and lemon squeeze or arrange lemon beside tuna



**AIR CULINAIRE**  
Worldwide

Redefining  
In-flight Catering