


# Recipe for sesame tuna with oyster sauce

INGREDIENTS	MATERIALS
<ul style="list-style-type: none"> <li>• 300 grams of sashimi tuna</li> <li>• 25 grams of white sesame</li> <li>• 2 decilitres of oyster sauce</li> <li>• 1 decilitre of soy sauce</li> <li>• 1 tablespoon of fish sauce</li> <li>• 2 tablespoons of pasteurised egg white</li> <li>• ½ teaspoon coarse sea salt from the grinder</li> <li>• 30 grams of spring onion</li> <li>• 3 tablespoons of clarified butter</li> </ul>	<ul style="list-style-type: none"> <li>• Gloves</li> <li>• Blue cutting board</li> <li>• Blue knife</li> <li>• Measuring cup</li> <li>• Anti-slip mat</li> <li>• Mixing bowl</li> <li>• Whisk</li> <li>• Green cutting board</li> <li>• Green knife</li> <li>• Frying pan</li> </ul>

PROCESS	CRITICAL POINTS

ALLERGENS	Present
 Fish	✓
 Gluten	✓
 Soja	✓
 Egg	✓
 Milk	✓
 Crustaceans	✓
 Nuts	
 Molluscs	
 Peanuts	
 Sesame	✓
 Lupine	
 Celery	
 Mustard	
 Sulphur dioxide	