



Aromatic Thai Tuna Skewers

While tuna isn't a traditional species in Thai cuisine, its meatiness provides a good pescatarian alternative to the grilled beef skewers often seen in southern Thailand. This recipe is inspired by a recipe from David Thompson, who suggests making a fragrant brush for dabbing the seasoning onto the skewers by tying a couple of pieces of lemongrass and pandanus leaf together and shredding the ends of them.

Makes 6 skewers

INGREDIENTS

- 150g sashimi-grade tuna steak (5½oz)
- 6 x 16cm bamboo skewers (6½")
- 1 teaspoon fish sauce (5ml)
- Small pinch toasted and coarsely ground coriander seeds
- Small pinch toasted and coarsely ground cumin seeds
- Small pinch turmeric powder
- Small pinch ginger powder
- Small pinch galangal powder
- Garlic oil or vegetable oil, for brushing
- 1 small red shallot, thinly sliced
- ½ lime

Southern Thai Marinade

- 2 tablespoons garlic oil or vegetable oil (40ml)
- 2 teaspoons toasted and coarsely ground coriander seeds
- 1 teaspoon toasted and coarsely ground cumin seeds
- ½ teaspoon fish sauce (2.5ml)
- ¾ teaspoon turmeric powder
- ¾ teaspoon galangal powder
- ¾ teaspoon ginger powder
- Generous pinch roasted chilli powder
- Salt flakes and freshly ground white pepper, to taste



METHOD

1. Make Marinade: combine all ingredients.
2. Cut tuna into 18 slices.
3. Add to the Marinade and mix to combine well, cover and set aside for an hour or so.
4. Divide tuna between skewers.
5. Preheat a barbecue or char-grill pan over medium-high heat.
6. Combine fish sauce, coriander, cumin, turmeric, ginger and galangal powders in a small bowl.
7. Pour oil into another small bowl.
8. Dab skewers with the fish sauce mixture then the oil and place on the grill, oiled side down.
9. Dab with fish sauce mixture and oil and cook for a minute or 2 each side until nicely coloured.
10. Transfer to a platter, sprinkle with shallot and serve with a squeeze of lime juice.