



## AHI WITH MAUI ONION and GARLIC CREAM SAUCE

Chef Russell Siu ~ 3660 On the Rise

### Serves 4

- 4 each Ahi fillets, 7 oz.
- 1/2 c. Extra virgin olive oil
- 2 Tbsp. Basil, chiffonade
- 1 tsp. Garlic, chopped
- 1 Tbsp. Black peppercorns, cracked
- 3 Tbsp. Butter, unsalted
- Kosher salt and black pepper

### Method:

Mix together olive oil, basil, garlic and peppercorns in a non reactive bowl. Rub ahi with oil mixture and place into a Ziploc bag. Pour remaining oil into bag with ahi and seal tight. Refrigerate and let marinade for about 2 hours, turning bag every 1/2 hour. Remove from bag and season with salt and black pepper. Sear over high heat with unsalted butter until desired doneness. Top with Maui Onion and Garlic Cream Sauce.



### **Maui Onion and Garlic Cream Sauce**

1 each Maui Onion, julienne  
1 Tbsp. Garlic, finely chopped  
2 Tbsp. Butter, unsalted  
1-1/2 c. Heavy cream  
1 tsp. Yuzu juice  
3 Tbsp. Butter, unsalted

#### ***Method:***

In a sauce pan over medium high heat add butter and sauté garlic for about 1 minute. Add onions and sauté until lightly caramelized. Add heavy cream and yuzu juice - simmer until cream reduces by half. Whisk in butter and season with salt and pepper.