

# Mafaldine with tuna tartare and chipotle sauce

Total time **16 mins**   **6 mins** preparation time   **10 mins** cooking time

## INGREDIENTS

10 portion(s)

### For the tartare:

- 500 g**      fresh tuna, diced into  
              approx. 5 x 5 mm cubes
- 100 g**      shallots, finely chopped
- 25 g**        coriander, finely chopped
- 150 ml**     Kikkoman Ponzu Citrus  
              Seasoned Soy Sauce -  
              Lemon
- 40 g**        extra virgin olive oil

### For the sauce:

- 300 g**      chipotle in adobo (tinned)
- 550 g**      strained tomatoes
- 100 ml**     Kikkoman Naturally  
              Brewed Soy Sauce
- 10 g**        garlic
- 100 ml**     lime juice
- 10 g**        cumin seeds
- 10 g**        dried oregano

### For the pasta:

- 900 g**      mafaldine

## PREPARATION

### Step 1

Mix the tuna, shallots and coriander with the Kikkoman Ponzu Lemon and olive oil. Set the tartare aside in a cool place until ready to serve.

### Step 2

For the sauce, purée all the ingredients until smooth. Pour the sauce into a pan and bring to the boil.

### Step 3

Cook the pasta for approx. 8 minutes, then add to the sauce. Stir and simmer in the sauce for approx. 30 seconds.

### Step 4

Serve the pasta on plates and top with the prepared tuna tartare.