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Seared Tuna w/ Moroccan Spices

Recipe By Liz Barbour

Serves 6

1 $\frac{3}{4}$ lbs Tuna fillet, 1 $\frac{1}{2}$ inches thick, cut into
1 $\frac{1}{2}$ inch fillets
1 English, seedless cucumber, peeled and
sliced into $\frac{1}{8}$ " slices
Canola oil
1 $\frac{1}{2}$ tsp whole cumin seeds
1 tsp whole coriander seeds
2 tsp whole fennel seeds
1 tsp curry powder
1tsp kosher salt
 $\frac{1}{8}$ tsp freshly ground black pepper

1. Place the whole seeds in a spice grinder and pulse just until coriander is broken; do not over process. Transfer the seeds to a small bowl and toss with the curry powder and salt and pepper.
2. Dip each side of the tuna into the spice mixture to coat heavily.
3. Heat a large oven proof skillet over medium heat. Add 2 Tbs canola oil and heat. Place the tuna into the pan and sear on each side for one minute. Immediately remove the tuna from the pan. Transfer the tuna to a cutting board and slice thinly.
4. Lightly season cucumber slices with kosher salt. Place one slice of tuna on each cucumber round. Top with $\frac{1}{4}$ tsp lemon aioli.

Lemon Aioli

Makes 1 cup

2 large egg yolks
2 garlic cloves, peeled and minced
Zest of 2 lemons
1 Tbs. Fresh lemon juice
Pinch cayenne pepper
 $\frac{3}{4}$ cup olive oil
Kosher Salt
Pepper

1. Combine the egg yolks, garlic, zest, cayenne, and lemon juice in the bowl of a food processor. Process for 30 seconds.
2. With the motor on high, add the oil in a slow, steady stream. Season with kosher salt