

Basta Trattoria (Portland) – Chef Marco Frattaroi

2014 Professional entry, Great Albacore Tuna BBQ Championship -- Newport, Oregon

Grilled Albacore with Aqua Pazza

1 or 2 Albacore loins cut into 7oz pieces, marinated with following ingredients:

1/2 cup of aged rice vinegar
1 cup of orange juice, fresh
1 cup of water
1/2 onion coarsely diced
1 or 2 jalapeños, sliced
1 1/2 tablespoons salt
1 cup of celery, diced
1 tsp of white pepper
fresh herbs: 3 sprigs of thyme and oregano.

Place all ingredients in a container appropriate to hold the loins and marinate 6 to 24 hours. Put out, pat dry with a towel, brush with olive oil and grill over mesquite.

Aqua Pazza sauce.

This is a quantity for four persons.

Ingredients:

1 medium yellow potato peeled and sliced into thin rounds 1/16 of an inch
1 pint of vine ripen cherry tomatoes cut in half (use yellow ,red and green for color)
1 cup of sea water mixed with 1 cup of crisp white wine (the type you would drink)
1/4 of good extra virgin olive oil
4 tbs of finely chopped parsley, 1 tbs of finely chopped garlic (mix together with olive oil)
1 tsp of finely chopped mint
1 demi spoon of finely chopped fresh oregano
salt to taste

Procedure:

Place the garlic, parsley, olive oil mixture in a large pan, wide enough to then place potato slices so not have too much over lap. Heat at medium for a few minutes then add the cherry tomatoes. Finish with wine water mixture and salt. Cook at a simmer until potatoes are soft and tomatoes fall apart. The sauce should be a little watery but thickened by the starch from the potato (you may need to add a bit of water if it becomes too reduced).

Plating:

Use a large spoon to place the tomato/potato sauce on serving plate and place atop the grilled albacore. I like to finish with a drizzle of olive oil and chopped herbs.