ALTANO

SEARED PEPPERCORN CRUSTED TUNA STEAK

Pairs well with: Altano Douro Red

INGREDIENTS:

4 Sushi grade tuna steaks, 6 to 8 oz each

4 tablespoons coarse salt

4 tablespoons black peppercorns, coarsely crushed in a mortar and pestle

¼ teaspoon piri piri pepper flakes

1 tablespoon extra virgin olive oil

INSTRUCTIONS:

Mix the salt, crushed peppercorns, and piri piri flakes in a small glass bowl. Sprinkle mixture evenly over the four tuna steaks and gently press spices into the tuna.

Heat a large skillet over high heat and add 1 tablespoon of olive oil. Sear the tuna steaks approximately 2 to 3 minutes per side, remove from pan, and let rest for 2 minutes before slicing and serving.

Please note the USDA recommended internal temperature for tuna is 145° degrees F. Consuming raw or undercooked seafood may increase your risk of foodborne illness.





Tuna is the unique fish that most people can agree is a natural match for red wine. Hailing from Portugal's Douro Valley, Altana Douro Red has flavors of blackberry, raspberry, and cassis. Its silky tannins stand up to the richness of seared tuna, while spicy Portuguese pepper will not overpower the wine's vivid acidity.

Recipe created exclusively for Altana Douro Red by Mike DeSimone and Jeff Jenssen