

## Ahi Cakes with Wasabi-Ginger Tartar Sauce

### Mango Wasabi-Ginger Tarter Sauce:

- 2 cups good-quality mayonnaise
- 2 tablespoons mango puree
- 1 tablespoon wasabi paste
- 2 tablespoons pickled chopped ginger
- 1 tablespoon peeled and minced fresh ginger
- 1/4 cup finely chopped red onion
- 4 cloves garlic, finely chopped
- 3 tablespoons chopped fresh cilantro
- 2 teaspoons freshly squeezed lime juice

### Ahi Cakes:

- 1 pound ahi fillets, finely chopped
- 1/4 cup finely chopped green onion, white part only
- 1/4 cup seeded and finely chopped red bell pepper
- 1 teaspoon finely chopped garlic
- 2 tablespoons finely chopped fresh basil
- 1 tablespoon finely chopped fresh cilantro
- 1/2 cup good-quality mayonnaise
- 2 eggs, lightly beaten
- 2 teaspoons salt
- 1/2 teaspoon freshly ground black pepper
  
- 2 cups panko (Japanese bread crumbs)
- 1/2 cup peanut oil
  
- Lime slices, for garnish
  
- Cucumber slices, for garnish

To prepare the sauce, in a small bowl, mix together the mayonnaise and wasabi paste until well blended. Add the remaining sauce ingredients and mix well. Set aside.

To prepare the cakes, in a bowl, combine all the ingredients and mix well. Form into cakes about 2 1/2 inches in diameter and 1/2 inch thick. You should have 6 cakes. Coat the cakes evenly with panko, cover, and chill for 1 hour.

In a skillet, heat the oil over medium-high heat. In batches, add the cakes and fry, turning once, for 2 1/2 to 3 minutes on each side, until golden brown.

To serve, place an ahi cake atop a pool of tartar sauce on each plate. Garnish with lime and cucumber slices.

Serves six.

--Recipe courtesy of the Hali'i Maile General Store