

## Lemon Myrtle Tuna Steaks with Native Spice

4 Tuna steaks  
4 tbsps Lemon Myrtle Infused Macadamia oil  
1 tbspn Tridosha Native Spice salt  
Salt & pepper to taste  
1 tbspn Premium Grade Macadamia oil

Rub Native Spice salt into surface of tuna steaks. Drizzle with Lemon Myrtle Infused Macadamia Oil and set aside for an hour in fridge. Heat one tablespoon macadamia oil in heavy frypan to high heat and cook tuna for about 2 minutes on each side depending on the thickness of tuna pieces; you want it to be just rare in the centre. Serve with steamed baby potatoes and a garden salad. Accompany with Lemon myrtle Mayonnaise

## Lemon Myrtle Mayonnaise

2 softly poached eggs, well drained  
1 dessertspoon apple cider vinegar  
1 teaspoon fresh squeezed lemon juice  
1 cup Premium Grade macadamia oil  
1 – ½ tablespoons macadamia oil infused with lemon myrtle  
salt and pepper

### Method:

Process the two poached eggs until creamy with the apple cider vinegar and fresh lemon juice. Season. Slowly add the premium grade macadamia oil. Lastly add the lemon myrtle infused macadamia oil. Taste for more lemon myrtle infused macadamia. This is quite strong so add sparingly.