



Snapper Ceviche Tostada

WHAT'S NEEDED

Ingredients:

For Tostada:

- 2 ounces raw fish, diced raw sashimi grade fish (I like to do a 10% salt brine on the whole filet before portioning)
- 1 tablespoon Cholula Green Pepper Hot Sauce
- 3 tablespoons avocado mousse. (Recipe follows)
- 1 whole corn tortilla, fried and salted
- 1 radish, shaved thin
- 4 sprigs cilantro
- 4 segments orange or grapefruit
- Marinated red onion, for garnish (Shave one red onion. Rinse under cold water. Toss in lime, olive oil and salt)

For Avocado Mousse:

- 4 avocados
- 1 small jalapeno
- Small bunch cilantro
- 3 cloves garlic
- ½ cup Guernsey Farm's buttermilk
- 1 lime, juiced
- Salt, to taste

HOW TO MAKE

Preparation

1. To make avocado mouse, add all ingredients to Vitamix. Mix until combined.
2. To prepare tostada, toss fish in hot sauce. Spread avocado mousse on tortilla. Top evenly with fish. Garnish with radish, cilantro, orange or grapefruit and red onion for best look and taste.

Contributed by: Chef James Rigato

