



Poke Tacos with Lime Espuma

Prep time: 45 Cook Time: 5 Servings: 12

Entrees,Appetizers/Sides/Snacks,Fry-Ready Tortillas,Casual Dining,Catering,Fine Dining,FSR/QSR,Global Tacos,Seafood,Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
12" Fry-Ready Tortilla	37184		6 Each
Ahi Tuna Poke			2 1/4 cup
Sriracha Mayo			3/4 cup
Lime Espuma			As Needed
Lime Zest			As Needed
Green Onion		sliced	3/4 cup
Fresh Cilantro leaves			3/4 cup

Instructions

1. Using a 4" Pastry Cutter, cut each 12" Fry-Ready Tortilla into 6 mini tortillas and fry into taco shells.
2. To prepare one order (3 mini tacos), top each taco shell with 1 tbsp. of the Ahi Tuna Poke, 1 tsp. sriracha mayo and a dollop of the Lime Espuma. Garnish with lime zest, green onions and fresh cilantro as desired.



Ahi Tuna Poke

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Sashimi grade tuna, small dice			12 Oz.
Sweet Onion		small dice	2 3/4 Oz.
Scallions		silced	1/4 cup
Sesame Seeds			1 Tbsp.
Soy Sauce			2 Tbsp.
Sesame Oil			2 tsp.
Honey			2 tsp.
Lime Juice			1 Tbsp.
Seedless Cucumbers		brunoise	1/4 cup
Fresh Cilantro		chopped	1/4 cup
Fried chili in oil, prepared			1 tsp.
Mini sweet peppers, thin-sliced			1/4 cup
Kosher Salt			As Needed

Instructions

- 1. Combine all ingredients and thoroughly mix together.
- 2. Taste and adjust seasoning if needed.
- 3. Store refrigerated until use.



Lime Espuma

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Fresh Lime Juice			3 Tbsp.
Xantham gun			1 tsp.
Honey			1 Tbsp.
Water			1 cup
Granulated Sugar			1 Tbsp.

Instructions

1. Combine ingredients and whisk together.
2. Pour into a cream whipper and shake. Inject 2 whipped cream chargers into the canister and gently shake a couple of times.
3. Store Refrigerated until use. Dispense espuma as needed.

