



Tostada de Hamachi

Prep time: Cook Time: Servings: 1

Latino,Entrees,Mazina Tortillas,Casual Dining,Modern Mexican,Seafood

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Mission 6" Pressed Mazina™ Tortillas	08042		1 Each
Avocado		chunks	1/2
Hamachi filet		sliced	2 Oz.
Grapefruit		segments	5 Each
Serrano Peppers		sliced, charred	5 Slices
Yuzu Dressing			As Needed
Yuzu		juice	1/3 cup
Extra virgin Olive Oil			1/2 cup
Honey			2 Tbsp.
Lime Zest		and juice	1 Each
Sesame Oil			1 tsp.
Ginger		minced	2 tsp.
Garlic		minced	1 tsp.
Kosher Salt			As Needed
Black Pepper			As Needed
Flaky Salt			As Needed
Micro greens			As Needed



Instructions

1. Prepare Yuzu Vinaigrette sub recipe.
2. Add all ingredients blender and blitz together. Store refrigerated up to 5 days.
3. Fry Mazina tortilla in 350°F oil until crispy on both sides and then season with salt. Let cool.
4. Top with avocado, sliced Hamachi, grapefruit segments, and serrano pepper slices.
5. Dress with Yuzu Vinaigrette and garnish with flaky salt and micro greens to serve.



Yuzu Dressing

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Yuzu		(an Asian citrus fruit)	.25 cup
Soy Sauce			5 tsp.
Ground Black Peppers			.5 tsp.
Grated Garlic			.5 tsp.
Grapeseed Oil			6 Tbsp.

Instructions

1. Combine all ingredients in a medium bowl. Works as a dressing for mushroom dishes and fish plates.

