



## Bay Scallop & Tomatillo Ceviche Tostada

Prep time: Cook Time: 45 Servings: 12

Appetizers/Sides/Snacks,Entrees,Better For You,Corn Tortillas,Casual Dining,Catering,Fine Dining,Modern Mexican,Seafood

### Ingredients

INGREDIENT	CODE	PREP	QUANTITY
6" Yellow Corn Tortillas	10503		12 Each
Kosher Salt			As Needed
Guacamole			1 1/2 cup
Bay Scallop and Tomatillo Ceviche		See Related Recipe	3 cup
Chorizo Vinaigrette		See Related Recipe	1 1/2 cup
Corn		roasted	3/4 cup
Seasonal microgreens			As Needed

### Instructions

1. Fry Yellow Corn Tortilla at 350°F until crispy, season with salt if desired and let cool.
2. To prepare one tostada, spread the fried tortilla base with 2 tbsp. of guacamole.
3. Top with ¼ cup of the Bay Scallop and Tomatillo Ceviche, 1 tbsp. of the Chorizo Vinaigrette, and 1 tbsp. of the roasted corn.
4. Garnish with microgreens as desired and serve.



# Bay Scallop and Tomatillo Ceviche

Prep time: 30 Cook Time: 45 Servings: 12

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Garlic		minced	1/2 tsp.
Tomatillos		husked, washed, quartered	1/2 cup
Lime Juice			1/2 cup
Serrano peppers		washed, trimmed, thin sliced	1/2 Each
Fresh Bay Scallops			2 cup
Tri-colored Bell Peppers		brunoise	1/2 cup
Fresh Cilantro		chopped	1/4 cup
Fresh Pineapple		brunoise	1/4 cup
Seedless Cucumbers		brunoise	1/4 cup
Granulated Sugar			1 tsp.

## Instructions

1. In a broiler, slightly char tomatillos (approx. 3-5 min.) to generate a deeper flavor. Let cool and small dice.
2. Combine all ingredients and mix together.
3. Store under refrigeration for at least 30 minutes and up to overnight to let the ceviche "cook".
4. Reserve refrigerated until use. Best to use as soon as possible within 24 hours. Discard after 48 hours.



# Chorizo Vinaigrette

Prep time: 30 Cook Time: 15 Servings: 12

## Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Fresh Lemon Juice			3 Tbsp.
Shallots		small, diced	3 Tbsp.
Grapeseed Oil			1/2 cup
Kosher Salt			As Needed
Mexican Chorizo		crumbles, cooked, drained	1 cup

## Instructions

1. Combine chorizo, lemon juice, and shallot together in mixing bowl and whisk together.
2. Slowly drizzle grapeseed oil to create an emulsion. Taste, and season if needed. Hold hot in steam bath until use.

