



Baja Caviar Tostada

A crispy yellow corn tostada layered with smashed avocado and topped with a crab salad made of grapefruit, charred jalapeño, celery, crema, chilled crab, and lemon zest. Garnished with micro greens, pink radish threads, and a delicate spoon of caviar resting on top.

Prep time: Cook Time: Servings: 1 serving

Mediterranean, Appetizers/Sides/Snacks, Corn Tortillas, Fine Dining, Snacks & Shareables

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Super Soft® Yellow Corn Tortilla	39258		1 each
Avocado			1/2 each
Crab Salad			1/3 cup
Pickled red onions			1/2 tsp
Micro greens			3 pinch
Radish			1 pinch
Caviar			1 tsp

Instructions

1. Prepare Crab Salad subrecipe.
2. Top crispy tostada with a spread of the avocado. Top with Crab Salad.
3. Garnish with remaining ingredients.



Crab Salad

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Grapefruit segments			3/4 cup
Jalapeño			1 each
Celery			1/4 cup
Shallot			2 Tbsp.
Lump crabmeat			1 lb.
Lemon zest and juice			1 each
Crema			3 Tbsp(s)
Fresh oregano			1 tsp.
Fresh parsley			1 Tbsp.
Salt			1 1/2 tsp.
Sugar			1 tsp.

Instructions

1. Combine all ingredients andmix thoroughly. Refrigerate.