



Pickled Watermelon Rind Aguachile Verde

Thin-sliced snapper (cooked in citrus marinade) layered with pickled watermelon rind, serranochili, avocado, shaved shallots, and mint. A bright lime-serrano broth is poured tableside, creating a vibrant presentation. Finished with a light watermelon-chili foam and edible flowers and served with Mission® Tortilla Strips for salt and crunch. The pink rind against the green broth and pink fish makes it picture perfect.

Prep time: **Cook Time:** **Servings:** 1

Combo/Fusion,Entrees,Chips & Strips,Fine Dining,Seafood

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
White Tortilla Strips	53244	warm	2 oz.
Chili- Lime Serrano Broth			1/4 cup
Sushi grade snapper		thinly sliced	3 oz.
Pickled Watermelon Rinds		finely diced	1 tsp.
Edible flowers			as needed
Serrano pepper		thinly sliced	as needed
Shallot		thinly sliced	as needed
Avocado		sliced	1 tbsp.
Fresh mint leaves			as needed
Chili-Watermelon Foam			

Instructions

1. Prepare Chili-Lime Serrano Broth, Pickled Watermelon Rind, and Chili Watermelon Foam subrecipes.
2. Plate snapper in base of dish and pour Chili-Lime Serrano Broth around fish.
3. Top with remaining ingredients as garnish.
4. Serve with warmed tortilla strips.



Chili- Lime Serrano Broth

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Lime juice			1/2 cup
Garlic		minced	2 tsp.
Cilantro			3/4 cup
Jalapeño pepper		chopped	1 each
Serrano pepper		chopped	1 each
Salt			1/2 tsp

Instructions

1. Combine ingredients in a blender on high for 30 seconds. Strain.

Chili-Watermelon Foam

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Watermelon juice			2 cups
Gelatin powder			1 tsp.
Lime juice			1 each
Chili-lime seasoning			2 tsp.
Simple syrup			1 tbsp.
Salt			1/4 tsp.
Heavy cream			1/4 cup

Instructions

1. Bloom gelatin into 1 cup of watermelon juice for 5 min. Microwave for 30 seconds and combine with the remaining ingredients in a mixing bowl and whisk together.
2. Refrigerate for 30 minutes.
3. Pour into a whipping siphon. Charge according to siphon directions, shake and dispense as needed.

Pickled Watermelon Rinds

Prep time: Cook Time: Servings:

Ingredients

INGREDIENT	CODE	PREP	QUANTITY
Apple cider vinegar			2 cups
Water			1 cup
Candied ginger		roughly chopped	2 tbsp.
Salt			1 tsp.
Lemon rind			1 strip
Cinnamon stick			1 each
Juniper			1 tsp.
Cloves			5 each
Watermelon rind		cut into strips	10 oz.

Instructions

- 1. Combine brine ingredients, simmer 5 min, and let steep 20 minutes.
- 2. Strain and pour over watermelon rind and refrigerate 4 hours up to overnight.

