



## Recipes

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# Ahi Tuna Tartare Chip Canapes

Prep Time: 7 Minutes

Cooking Time: 1 Minutes

Serves 1

### Ingredients:

6 each Pre-cut Unfried Blue Corn Tortilla Chips (10843)

4 1/2 tsp. Avocado Mousse, see recipe

Shaved Radish , matchstick cut for garnish

1 oz. wt. Tuna Tar Tare, see recipe

Green Onion and Cilantro Oil , see recipe

### Directions:

1. Place tortilla chips in 350F fryer approximately 35-45 seconds. Remove from fryer and drain. Season with salt and pepper. Set aside.
  2. Pipe ¾ tsp of avocado mousse in the center of each jalapeno chip.
  3. Top mousse with a few pieces of shaved radishes.
  4. Top each chip with ½ tsp. (.2 oz. wt.) of tuna tar tare.
  5. Drizzle tuna tar tare with green onion and cilantro oil.
  6. Serve immediately.
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### Avocado Mousse

Serves 1

#### Ingredients:

2 each Haas Avocados  
1 Tbsp. Fresh Green Jalapeño chopped  
1/2 tsp. Fresh Garlic , minced  
1/2 tsp. Kosher Salt  
1 Tbsp. Red Onion , minced  
2 Tbsp. Sour Cream  
1/2 Tbsp. Fresh Lime Juice  
2 Tbsp. Fresh Cilantro  
1/4 cup Heavy Cream

#### Directions:

1. Cut avocados in half lengthwise. Remove pit and scoop avocado out with a spoon and place in food processor.
  2. Add jalapeno, garlic, salt, red onion, sour cream, lime juice and cilantro. Blend until smooth. Remove from food processor and place in medium size mixing bowl.
  3. Add in heavy cream and beat on high speed until medium-stiff peaks form.
  4. Gently fold into avocado.
  5. Place in piping bag with small tip and hold refrigerated at least 4 hours before ready for use.
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### Tuna Tartare

Serves 1

#### Ingredients:

- 1 Tbsp. English Cucumber , seeds removed and minced
- 1 Tbsp. Red Onion , minced
- 1 Tbsp. Red Bell Pepper , minced
- 1/8 tsp. Kosher Salt
- 1/2 lbs. Fresh Wild Sushi Grade Tuna , small dice
- 2 Tbsp. Green Onion and Cilantro Oil

#### Directions:

1. Gently fold all ingredients together in mixing bowl.
2. Place in storage container.
3. Hold in refrigeration up to one day.

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### Green Onion and Cilantro Oil

Serves 1

#### Ingredients:

- 3/4 cup Vegetable Oil
- 1/4 cup Fresh Garlic , minced
- 3/4 tsp. Green Onion , thinly sliced
- 1 cup Fresh Cilantro , loosely packed
- 1 1/2 tsp. Fresh Jalapeño , chopped

#### Directions:

1. Heat oil in saucepot over medium heat. Bring to a simmer.
2. Add remaining ingredients and shut off heat. Let steep up to 10 minutes.
3. Place in blender. Puree until smooth.
4. Pour into squeeze bottle.
5. Label, Date and Refrigerate