



Recipes

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Tostada de Hamachi

Serves 1

Ingredients:

1 each Mission 6" Pressed Mazina™ Tortilla (08042)

1/2 Avocado chunks

2 oz. Hamachi filet, sliced

5 each Grapefruit segments

5 slices Serrano Peppers , sliced, charred

As needed Yuzu Vinaigrette , sub recipe

1/3 cup Yuzu juice

1/2 cup Extra virgin Olive Oil

2 Tbsp. Honey

1 each Lime Zest and juice

1 tsp. Sesame Oil

2 tsp. Ginger , minced

1 tsp. Garlic , minced

As needed Kosher Salt

As needed Black Pepper

As needed Flaky Salt

As needed Micro greens

Directions:

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.