

# Mexican salsa, guacamole, grilled corn, halloumi cheese, cilantro and tostadas |

## Recipe for 12 Tapas



### Description

A tasty blend of avocado and grilled halloumi cheese. This recipe will be perfect for your 5 à 7 this summer.

### Note

Tortilla chips can be baked in the oven.

### Ingredients

#### Salad

- 300 Gr Haloumi cheese
- 2 Unit(s) Avocado
- 300 Gr Frozen corn
- 1 Unit(s) Jalapeno pepper
- Salt and pepper
- Vegetable oil

#### Sauce

- 2 Unit(s) Green onion
- 10 Sprig(s) Coriander
- 1 Unit(s) Lime
- Salt and pepper
- Vegetable oil

#### Garnish

- 3 Unit(s) Tortilla
- Salt and pepper
- Vegetable oil

### Preparation

- Preparation time **45 mins**
- Preheat your **deep fryer** at **375 F°**

### Set up

Strip coriander leaves and chop.

Zest and squeeze the lime.

Remove the center of the jalapeno and cut into brunoise.

Cut the tortillas into triangles. All that's left is to plunge them into the deep fryer (ideally without coloring). Then let them drain well, which is now called Tostada.

### Salsa verde

Mix all the salsa verde ingredients in a bowl and add a generous drizzle of vegetable oil.

### Salad

Toast the corn in a frying pan and leave to cool.

Toast the cheese slices in a non-stick frying pan, leave to cool, then cut into cubes.

Dice the avocado at the last minute and mix with the rest of the salad ingredients and the salsa verde.

### On the plate

Place the salad in small ramekins and serve with the tortilla chips.

**Bon appétit!**