

Mexican Tostada of trout Ceviche with lemon zests, lime and dill

Recipe for 12 Tapas

Description

Mexico is waiting on you with this dish full of freshness.

Note

This dish can also be served as a starter, just adjust the quantities.

Ingredients

Trout Ceviche

- 500 Gr Salmon trout fillet
- 1 Unit(s) Lemon zests
- 0.50 Unit(s) Fresh mango
- 2 Unit(s) Tomato
- 2 Unit(s) Green onion
- 1 Unit(s) Lime juice
- 2 Sprig(s) Flat parsley
- 2 Dash Olive oil

Pickles

- 2 Unit(s) Jalapeno pepper
- 15 Gr Sugar
- 30 Ml Apple cider vinegar
- 45 Ml Water

Plating

- 4 Unit(s) Tortilla
- 1 Unit(s) Avocado
- 250 Ml Sour cream
- 8 Sprig(s) Chives

Finish

- 2 Tbsp Tobiko eggs
- 1 Can(s) Sunflower sprout

Preparation

- Preparation time **45 mins**
- Preheat your **Deep Fryer** at **375 F°**

Prep

Dice finely the mango and tomato flesh.

Roughly chop most of the parsley leaves, save some for the end.

Finely slice the trout (2 to 3 mm in thickness for the slices)

Pickles

Chop the chillies in fine slices.

Mix all the ingredients in a saucepan, bring to a boil and pour on the chilli slices. Keep them covered in liquid.

You can leave them like that for several days or eat them after an hour of pickling.

Plating

Wait a good 30 minutes before serving the ceviche.

Mix the mando and tomato dice, add the lemon zest and the lime juice. Finish with some olive oil and some chooped parsley.

Cover the trout with the marinade for at least 15 to 20 minutes.

Then, whether you have small tortillas or big ones that you'll cut in triangles, you just have to deep fry them (idealy without coloration). Drain off the excess oil, you can now call them Tostadas.

Bon appétit!