

# Mexican Tostada of trout gravlax with Mezcal, lime and dill |

## Recipe for 12 Tapas

### Description

Mexico will be calling you with this dish.

### Note

You can also offer this dish as a main, just adjust the quantities.

### Ingredients

#### Trout Gravlax

- 100 Gr Icing sugar
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- 500 Gr Salt
- 0.25 Bunch(es) Dill
- 1 Unit(s) Lemon zests
- 25 Ml Mezcal
- 500 Gr Salmon trout fillet

#### Pickles

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

#### Plating

- 4 Unit(s) Tortilla
- 2 Unit(s) Avocado
- 250 Gr Sour cream
- 8 Sprig(s) Chives

#### Last touch

- 2 Tbsp Tobiko eggs
- 1 Sprig(s) Dill

### Preparation

- Preparation time **45 mins**
- Resting time **1440 mins**

#### Trout Gravlax

Drizzle some Mezcal on the fish, Mix together the sugars, the salt and the finely chopped dill, cover the trout with this mix.

Leave in the fridge for a minimum of 24h, dont go any further than 36 hours for such a portion.

Clean the fish under cold water to rince the salt and sugars. Leave the fish in the fridge uncovered to finish the drying process.

This operation must be realised 24 to 48h before serving.

The day you serve the dish, slice the fish finely with a sushi knife.

#### Pickles

Slice the chilli.

Mix all the ingredients in a pan, bring to a boil and pour on the chilli slices, make sure they stay covered by the liquid.

You can leave them like for a few days or eat them after an hour.

### Plating

You either have small tortillas and you leave them as, or big ones that you can cut in triangles. Deep fry them (ideally without coloration).

Drain the excess oil, they're now called tostadas.

Slice the avocados, mix the cream with the lime juice and the finely chopped chives, season with salt and pepper.

On the Tostadas, generously spread the lemon sour cream, top with thin slices of gravlax trout, then avocado slices, finish with a Tobiko egg and a sprig of dill.

**Bon appétit!**