

Tuna and Avocado Tartare Tostada

Ingredients

Tortillas:

Canola oil, for frying

4 flour tortillas, cut into 2-inch by 1-inch rectangles

Kosher salt

Avocado Butter:

1 ripe avocado, peeled, pitted and chopped

3 tablespoons fresh lime juice

2 teaspoons honey

Kosher salt and freshly ground black pepper

Tartare:

12 oz. Tristan ULT Tuna, finely diced

2 tablespoons mustard oil

1 tablespoon olive oil

2 tablespoons capers, drained

1 tablespoon chipotle pepper puree (from chipotles in adobo sauce)

3 tablespoons chopped fresh cilantro leaves

1/4 cup finely sliced green onion

1 ripe Hass avocado, peeled, pitted, and finely diced

Kosher salt and freshly ground black pepper

Directions

For the tortillas: Heat the oil in a heavy, high-sided pan to 350 degrees F. Fry the tortilla pieces a few at a time until lightly golden brown and crisp. Drain on a plate lined with paper towels and season with salt.

For the avocado butter: Combine all ingredients in a blender and blend until smooth.

For the tartare: Combine tuna, mustard oil, olive oil, capers, chipotle, cilantro, and green onion in a large bowl. Gently fold in the avocado and season with salt and pepper, to taste.

Place each of the fried tortilla pieces on a plate and spread with a small dollop of the avocado butter. Top the butter with some of the tuna tartare. Repeat with the remaining ingredients.