



Snapper Ceviche

Chef Name: Stephanie Garcia - Executive Chef - Dai Due Taqueria

Amt	Unit (gm/oz)	Ingredient Name
1	Whole	Red Snapper, filleted and cubed
1	Cup	Macerated cucumbers
1	Ear	Grilled corn kernels
1	Bunch	Cilantro
1	Bunch	Parsley
1	Bunch	Mint
		For Tomato Broth
5	Ea	Heirloom Tomatoes
2	Ea	Jalapenos
		Salt to taste
1	Ea	Heirloom white corn tostada

PROCEDURES:

To Make Broth:

- Grill off tomatoes and jalapenos (do not deseed)
- Once charred puree tomatoes and jalapenos together in a Vitamix & season
- Strain mixture over a cheesecloth and refrigerate

To Macerate Cucumbers:

- Thinly slice cucumbers and toss in lime juice with a little salt and olive oil

Plate all ingredients in a shallow bowl, garnish with herbs, and serve with a tostada
