



APPETIZER

# Ahi Tuna Tostada

WRITTEN BY JAVIER PLASCENCIA



A staple in both San Diego, California and Tijuana, Mexico, this ahi tuna tostada comes from Javier Plascencia, Executive Chef of [Romesco Mexiterranean Bistro](#) in San Diego.

### INGREDIENTS

- 1 tostada
- 1/4 cup of ahi tuna cut in small squares
- 1 ounce lemon juice
- 1 cup of fine cut cilantro
- 2 ounces ponzu
- 1/4 cup of guacamole
- 1/4 cup spring mixed greens
- 1 ounce fresh cream
- 1 ounce habanero cream sauce
- 1/4 teaspoon of sesame seeds
- 1 teaspoon of radish, cut in strips

### Habanero Cream Sauce

#### INGREDIENTS

- 2 cups cream cheese
- 1 1/2 cups of milk
- 1 1/4 cups of cilantro
- 1.5 ounces habanero peppers
- 1 tablespoon of chicken stock
- 1/4 teaspoon of ground black pepper

🕒 20 minutes | 👤 1

**BAJA, CALIFORNIA, FISH, JAVIER PLASCENCIA, MEXICO,  
RECIPE, ROMESCO, SAN DIEGO, TOSTADA, TUNA**

## **PREPARATION**

1. Fry habanero peppers until golden brown, then blend all ingredients (cheese, milk, cilantro, chicken stock, habanero peppers and pepper) in a mixer.
2. Next, mix and prepare ahi tuna, lemon juice, cilantro and ponzu in a small bowl.
3. Then, cover one side of the tostada in guacamole and top with prepared ahi tuna mix. Next, add spring mix greens and strips of radish on top.
4. To finish, add cream and habanero sauce on top and sprinkle with a pinch of sesame seeds.