



Recipe

Ahi and Avo Nachos

Category

Cocktail Hour Snack

Description

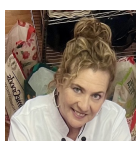
Wonton crisps topped with seared ahi tuna, silky avocado, a dollop of wasabi mayo and a touch of seaweed salad. Finished with a delicious teriyaki drizzle and accompanied by sweet pickled ginger.

Servings

8 about 4 nachos each

Ingredients

1.00		Teriyaki Glaze Recipe	
0.50	C	Mayo	for wasabi mayo
1.00	T	Wasabi Paste	for wasabi mayo - use a little more if you like it
12.00		Won Ton Wrappers	cut in half with pizza cutter
		Vegetable Oil	To drizzle and brush on wontons
		Salt	to season wontons
12.00	oz	Ahi Tuna	THINLY sliced across the grain - about 4 oz per
		Salt and Fresh Ground	to season tuna
2.00	T	Black and White Sesame	to crust tuna (use more if needed)
		Vegetable Oil	to sear the tuna
1.00		Avocado	Cut into 1/4" cubes
0.50	Med	Mango	try adding for garnish, I think the flavor profile
2.00	T	Seaweed salad	for garnish
2.00	T	Pickled Ginger	for garnish (I like the pink kind)



Instructions

Prepare glaze (recipe 1651) and let cool and refrigerate

Prepare wasabi mayo and put in the refrigerator in a sandwich sized ziploc bag. (You will be cutting the corner of the bag off for piping later.)

Cut wonton wrappers in triangles using a sharp knife or pizza wheel.

Put a little bit of oil on the cookie sheet, lay the wontons down on the oil. Using a silicone brush, spread oil on the tops of the wontons with, sprinkle with salt and air fry or bake at 350 until golden brown, about 4 - 6 mins.

These will hold for a few hours and stay crispy! I have even done these the night before, put them in a ziploc once cooled and then just popped them back into a 325 degree oven for a couple of mins. They come out perfect.

Dry the tuna filets well with a paper towel and season with salt and pepper, then crust generously with sesame seeds on both sides.

Heat a pan to HIGH and add oil. Make sure oil is very hot and then one at a time (this is important to get a good sear) add tuna filets for 30 - 45 seconds.

Flip the filets and sear the other side for 30 - 45 seconds. Just cook the very outside and leave lots of pink in the middle. Remove from heat and allow to cool. These can be done up to a day ahead and refrigerated overnight individually wrapped in Saran wrap.

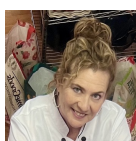
When ready to plate, cut the tuna against the grain into whatever size/shape you like for the nachos and set aside. I like to cut into about the size of a domino sliced in half vertically so they are on the thin side.

When ready to plate, cut a small triangle out of the corner of the bag containing the wasabi mayo and gently squeeze a dollop of wasabi mayo onto each triangle.

Lay a thin slice of tuna down on top of the wasabi mayo, press it down a little bit so that wasabi mayo peeks out from under the tuna. Top each tuna piece with a smaller dab of wasabi mayo and then top each nacho with a few pieces of the cubed avocado. You can also sprinkle a little bit of seaweed salad or finely diced chives or green onions or extra sesame seeds on top. Finally, drizzle the teriyaki glaze on top of the nachos.

Garnish serving plate with pickled ginger, more seaweed salad and a drizzle of the glaze if there's room on your plate.

Serve approx 4 per person as an app or 2 - 3 to a plate for a first course.



Instructions

Combine all ingredients in a small saucepan, bring to a boil, reduce heat and simmer for about 4 minutes. Remove from heat and let cool.

Blend in Food Processor to remove larger pieces so you can use in a squeeze bottle. Strain into squeeze bottle.

Store in the fridge for up to a week (I'm sure it would last considerably longer).