



# IMPASTIAMO DISCOVER MEXICO: TOSTADA VEGETARIANA AND TOSTADA DE CEVICHE BY CHEF GABRIELA CAMARA

## INGREDIENTS

### Tostada de Ceviche de Caldo de Hacha

- Serves 2 -

#### ***For the ceviche:***

- ¾ cup (5 ounces) fresh scallops, firm, clean, sliced in slivers about 1/8 inch thick
- 1 ½ ounces trout roe
- 1 ounce sea beans
- 2 Japanese or Persian cucumbers, cut in quarters lengthwise, then sliced
- ½ habanero chile, stemmed, seeded, and minced
- 1 ½ tablespoons fresh lemon juice
- 1 ½ tablespoons fresh lime juice
- 1 ½ tablespoons extra virgin olive oil

- 12 sea urchin “tongues”, optional
- ½ teaspoon sea salt, or more to taste
- Flaky salt for finishing
- 6 corn tortillas
- Oil spray

#### ***For the Avocado Mayonnaise:***

- ½ ripe avocado
- 4 ounces organic mayonnaise
- Zest of half a lemon

## INSTRUCTIONS

1. Preheat the oven to 400°F. Spray a large baking sheet with cooking spray and set aside.
2. To make the mayonnaise, mash the avocado in a small mixing bowl with the back of a fork until very smooth. Whisk in the mayonnaise and lemon zest until fully blended. Set aside, or store in refrigerator if making in advance.
3. To bake the tostadas, lightly spray both sides of the tortillas with cooking spray and place them in a single layer on the prepared baking sheets. Lightly season them with sea salt. Bake for 5 minutes, flip them over and bake for another 5-10 minutes, until the tortillas are crispy like a chip. Remove from oven and set aside.
4. To prepare the ceviche, put the sliced scallops in a medium-sized mixing bowl and mix in the sea salt. Add the sea beans, cucumber slices, and minced habanero chile. Stir in the lemon and lime juices until the mix is well coated, then stir in the olive oil. Working gently, mix in the trout roe. Season with more salt if desired.
5. To assemble the tostadas, spread 1 tablespoon Avocado Mayonnaise on each tostada. You want a nice, thick layer, so there’s no need to spread it thin to the edges. Spoon 3 tablespoons of the ceviche onto each tostada. For the adventurous, place 2 urchin “tongues” on each tostada. Sprinkle with a pinch of flaky salt and serve.



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IMPASTIAMO  
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## INGREDIENTS

### Tostada de Frijoles, Ensalada de Nopales, Berros y Verdolagas, Queso - Serves 2 -

#### *For the Ensalada:*

- ½ pound nopales (cactus paddles)
- ¼ cup sea salt, plus more for tostadas, beans, and dressing
- 2 ounces radishes, thinly sliced
- 1 red onion, for the ensalada and the beans
- 2 ½ cups watercress, rinsed, dried, and torn into manageable bites
- 2 cups purslane, rinsed, dried, and torn into manageable bites
- 1 tablespoon chopped cilantro leaves
- ¼ cup extra virgin olive oil, plus 2 tablespoons for refried beans

- 2 tablespoons fresh lime juice
- 3 tablespoons Ocosingo cheese, crumbled, or grated ricotta salata
- 6 corn tortillas
- Oil spray

#### *For the Refried Beans:*

- 1 small can cooked black beans, drained, liquid reserved
- Olive oil
- Sea salt

## INSTRUCTIONS

1. Rinse nopales under cold running water and pat dry. If needed, use a paring knife to trim off cut end of each nopales and carefully scrape out any remaining spines or eyes. Cut nopales into ¼ inch wide strips. Place them in a colander set in the sink or inside a large bowl. Toss nopales with ¼ cup of the salt, and let macerate for about 1 hour. Rinse the nopales under cold water until all salt is removed and set aside.
2. Preheat the oven to 400°F. Spray a large baking sheet with cooking spray and set aside.
3. While the oven is heating, prepare the refried beans. Mince half the red onion and set aside. In a bowl, mash the beans into a coarse paste with a potato masher or fork, gradually adding a few tablespoons of the reserved bean cooking liquid periodically until you have a consistency you desire. Warm 2 tablespoons of the olive oil in a skillet over medium heat until it's slick in the pan, add onion and cook and stir until translucent, but not browned, about 5 minutes. Add the mashed beans, and stir constantly for 5 minutes, adding the reserved liquid as needed. Season with salt, transfer the beans into a bowl, and set aside. There will be leftover beans, and these can be stored for up to 5 days in a sealed container in the refrigerator, or for up to 6 months in the freezer.
4. Bake the tostadas by lightly spraying both sides of the tortillas with cooking spray and placing them in a single layer on the prepared baking sheets. Lightly season them with the sea salt. Bake for 5 minutes, flip them over and bake for another 5-10 minutes, until the tortillas are crispy like a chip. Remove from oven and set aside.
5. To make the nopales salad, slice ¼ of the remaining red onion into thin slivers. In a medium serving bowl mix the nopales, radishes, onion, watercress, purslane, and cilantro.
6. Combine the ¼ cup oil, lime juice, and ½ teaspoon of the salt in a small jar and shake or stir to mix. Pour onto the nopales salad and toss to coat evenly.
7. To assemble the tostada, spread a small spoonful of refried beans on each tostada, place a copious amount of salad over the bean bed, and sprinkle with the crumbled Ocosingo cheese, or grated ricotta salata.



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