

Ahi Tuna Tostados with jalapeño and remoulade sauce

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This is what I call a fusion blend of flavors for a Cinco de Mayo celebration or a hot spring night's supper.

1 pound fresh ahi tuna chopped
2 scallions, chopped
1 jalapeño pepper minced
1 avocado- diced
Squeeze fresh lime juice
Splash tarragon vinegar or rice vinegar
Salt and pepper to taste

Remoulade sauce

1/2 cup Helmon's mayonnaise
1 tablespoon fresh lemon juice
1 garlic clove, pressed
1 teaspoon (packed) minced fresh cilantro
1 teaspoon grated onion
1 teaspoon anchovy paste
2 hard-boiled large egg yolks
1/4 cup extra-virgin olive oil
2 tablespoons drained capers

Corn tostados

Dice the tuna and mix with kosher salt, fresh ground white pepper and avocado. Gentle fold in lime juice and jalapeno and scallions- splash vinegar and let rest for 10 minutes

Layer 1/3 onto tostado and top with another layer- 2 more times. Drizzle with remoulade sauce and serve