

tuna ceviche on corn tortillas with mango salsa

- Makes 24 canapés to serve 12
- Preparation: 30-60 minutes
- Cooking: 10 minutes

A perfect and elegant bite for a Latin evening. Lime-marinated tuna mixed with mango salsa is divine when paired with a warm, crunchy tortilla. Don't forget the margaritas!

½ lb fresh
tuna, finely diced

½ cup (4 fl oz) fresh lime juice

vegetable oil for deep-frying

1 packet of 8 corn tortillas, each cut
into 3 large wedge shapes

cilantro leaves

mango salsa

1 small fresh red chili, deseeded and
chopped, or 1 chipotle pepper in
adobo sauce, finely chopped

1 small red onion, finely chopped

1 teaspoon freshly cracked
black pepper

1 teaspoon Tequila

1 teaspoon salt

1 handful of cilantro
(¾ oz), chopped

1 large ripe mango, peeled,
stoned, and finely diced

juice of 2 limes

1 Place the tuna in the lime juice
and marinate for 30 to 60 minutes.
Drain and mix thoroughly with all
the salsa ingredients.

2 Heat the vegetable oil in a large
frying pan. Prepare a bowl lined with
paper towels. Test the oil: if hot
enough, a small piece of tortilla will
crisp and bubble very quickly. This is
important; otherwise the tortillas will
turn greasy when cooked. The chips

will cook quickly, so be remove after
30 seconds with a mesh spoon. Drain
well on the paper towels. Alternatively,
spray the corn tortillas with oil and
bake in the oven at 400°F for 8
minutes.

3 To serve, spoon 1 tablespoon of
tuna ceviche onto an individual tortilla
chip, and place on a plate garnished
with cilantro.

divados



Use extremely good-quality tuna
that is ruby red with very little fat
marbling. Or try sea bass as an
alternative. Select a large mango
that is ripe but not mushy. If corn
tortillas are not available, you can
buy packaged corn tortilla chips.



The mango salsa can be prepared
2 hours before serving, but don't
add the lime juice until just before
you are ready to serve.



Serve the tuna ceviche in a bowl
with a basket of tortilla chips for a
more casual setting.

divadon'ts



Don't marinate the tuna for over
an hour or the fish will become
rubbery. Don't mix the tuna with
the salsa until an hour before
serving, as mango becomes slimy
when left too long with lime juice.