HAMACHI, HUTILACOCHE TOASTED QUINOA, AVOCADO CREAM, PUMPKIN LECHE DE TIGRE

SERVES 1

INGREDIENTS

FOR HAMACHI
3 oz. Hamachi (Sliced)  
1.5 oz Hutilacoche  
4 pc Radish (shaved thin)  
1 oz. avocado cream  
.5 oz. Toasted Quinoa  
FOR HUTILACOCHE PUREE
16 oz. Hutilacoche (canned)  
2 oz. Shallots  
1 pc Dried Ancho chili (hydrated and sliced)

FOR PUMPKIN LECHE DE TIGRE
32 oz. Dashi  
8 oz. Aji Amarillo  
4 oz. garlic (Chopped)  
16 oz. Coconut milk  
6 oz. Pumpkin puree (roasted or canned pumpkin)

FOR AVOCADO CREAM
2 ea. Avocado  
1.5 oz. Yuzu juice  
1 tsp. Yuzu kosho  
8 oz. EVO  
3 oz. Crème Fraiche

FOR TOASTED QUINOA
8 oz. Quinoa

DIRECTIONS

FOR HAMACHI
Slice the fish into 3 to 4 pieces. On a plate smear hutilacoche on the plate and lay the fish on the puree. Put 3 dollops of the avocado cream on the fish, and place the orange around the fish. Spoon the pumpkin leche de tigre on the plate and fish (avoid it bleeding into the puree.) Garnish the dish with the cilantro, radish and toasted quinoa.

FOR HUTILACOCHE PUREE
In a small medium sauce pot sweat the aromatics till translucent and then add the chili and cumin. Add the Hutilacoche to the sauce pan and cook for 5 mins. Remove from the heat source and transfer the ingredients to a blender. Emulsify the ingredients and slowly stream in the oil. Season the puree with salt and reserve for the dish.

FOR PUMPKIN LECHE DE TIGRE
Sweat garlic and ginger in sauté pan. Once aromatics are cooked cool down and place in a blender. Place all of the ingredients and blend (except the oil). Once all of the ingredients are blended add then stream the oil, and towards the end add the clams in and season with salt.

FOR AVOCADO CREAM
In a blender puree the avocado and with the yuzu juice and yuzu kosho, slowly add the EVO to the mixture and then the crème fraiche. Season with salt.

FOR TOASTED QUINOA
In a Full sheet pan with parchment paper toast the quinoa in an oven 350 degrees for 30 mins. Rotate the pan to make sure it doesn’t burn. Once toasted, season with salt and reserve for the dish.