



CHEF MICHELLE BERSTEIN

SHRIMP CEVICHE TOSTADA

SERVES 6

INGREDIENTS

FOR MIXTURE

1 cup paper thinly sliced garlic
12 (16/20) size shrimp, peeled and deveined, cut in half lengthwise
¼ cup Olive oil
2 cups grape tomatoes (heirloom and different colors if available, cut in half)
½ cup paper finely julienne red onion, in ice water
1 cup 1/8 inch diced serrano chilies, seeded

1 cup finely chopped cilantro (chiffonade)
2 tablespoons fresh lime juice
salt and pepper

FOR AVOCADO PUREE

3 avocados
½ cup half and half
juice of 1 lime
salt

FOR AVOCADO GARNISH

1 avocado sliced thin for garnish

FOR CHIPOTLE CREMA

2 cups sour cream
2-3 tablespoons adobo
(from canned chipotles in adobo)
Heavy pinch of salt

OTHER

Fresh corn tortillas (fried until crispy)
Cilantro Leaves

DIRECTIONS

FOR MIXTURE

Place a large sauté pan over medium heat.
Add the oil and garlic.
Season with salt and pepper.
When the garlic just starts turning golden, add the shrimp; cook until just done.
Pour into a mixing bowl, toss with the tomatoes, drained onions, chilies, cilantro and lime juice.
Taste for salt and pepper.

FOR AVOCADO PUREE:

Puree in a blender until its smooth, taste for seasoning.

FOR CHIPOTLE CREMA:

Mix together

FOR PLATING:

Top the fried corn tortilla with shrimp, some of its juice, tomatoes, garlic and onions.
Garnish with avocado puree, sliced avocados, chipotle crema and cilantro leaves.