

Get Engaged Pensacola Recipes

CUBAN TOSTONES WITH AVOCADO, SOUR CREAM, SEARED RARE TUNA AND SWEET CHILI SAUCE

MARI JOSEPHS, WINE BAR

Ingredients:

1 plantain, more on the green side but starting to ripen a little
Peanut oil, for frying
Kosher salt
1/2 ripe Haas avocado, thinly sliced and seasoned with salt, pepper, fresh lime juice and olive oil
Sour cream
1/2 pound fresh tuna, seasoned with salt and pepper, seared rare and thinly sliced
Mae Ploy sweet chili sauce
Fresh cilantro and serrano chili pepper (optional)

Instructions:

In a large skillet, heat $\frac{3}{4}$ -inch of peanut oil to medium low heat. Make sure your oil is not too hot. Peel plantain by running a sharp knife down the length of the plantain in three places and then prying away the thick skin. Slice plantain into $1\frac{1}{2}$ -inch slices. Fry the plantains on each side until just lightly golden. Remove from oil and cool slightly. Place each plantain slice between two pieces of paper towel or brown paper bag. Using the palm of your hand, lightly smash the plantain into $\frac{1}{4}$ -inch flat, round disks. Turn heat on oil up to medium. Fry plantain disks on each side until dark golden. Remove from oil and season immediately with kosher salt. Top with a slice of avocado, a dollop of sour cream and a nice slice of seared rare tuna. Finish with a drizzle of Mae Ploy chili sauce. For extra flavor and spice, sprinkle with fresh chopped cilantro and a thin slice of serrano chili. Serve while tostones are hot.