



Ceviche Tortilla  
with Avocado Salad  
& Passionfruit  
Granita

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# Ceviche Tortilla with Avocado Salad & Passionfruit Granita

BY JAMES BECK

This is a fresh and fun dish celebrating some of the fantastic innovative producers we have here in Napier. Ideal as an entrée or simply as a quick and easy summer dinner, this is a tasty dish that is sure to impress. The key to this light dish is the high-quality ingredients.

## INGREDIENTS

- Small snapper (kahawai, trevally and gurnard are great substitutes). Filleted, de boned and cut into small chunks.
- 1 lime zest and juice
- Extra virgin olive oil
- A pinch of coriander (I used coriander shoots from Treehouse Foods)
- ¼ shallot finely diced
- Salt to taste

### SALAD

- 1 avocado, cut into small chunks
- 1 radish, sliced thinly into rings
- 10cm cucumber, deseeded and cut into small blocks
- 8 fresh pea pods, popped

### AVOCADO “MAYONNAISE”

- 1 avocado cut into chunks
- 75ml extra virgin olive oil

- Salt (to taste)

### PASSIONFRUIT GRANITA

- 100ml St Andrews Limes Passionfruit Crush 50ml
- Water

### TO FINISH

- 8 Hands Down Corn Tortillas
- 1 punnet Treehouse Foods Microgreens

## METHOD

### CEVICHE

1. Making the ceviche is very personal. I personally choose to mix the fish with the shallots before mixing in lime zest, lime juice, olive oil, salt, and coriander to taste. For best results mix 10 minutes prior to serving to allow the fish to “cook” slightly.

### AVOCADO “MAYONNAISE”

2. Emulsify the avocado and oil to a smooth paste

### PASSIONFRUIT GRANITA

3. Mix the water with the passionfruit. Put into a small container and freeze overnight.

### SALAD

4. Mix together and dress with a little lime juice, olive oil and salt.

### TO FINISH

5. Grill the tortillas in a hot pan for approximately 10 seconds on each side. Wrap the tortillas in a tea towel to cool and the steam will keep them nice and soft.
6. Remove the passionfruit granita from the freezer and rasp with a fork into rough chunks.
7. Build the tacos by placing a dollop of avocado mayonnaise followed by the ceviche, the salad, a pinch of fresh microgreens and top with the passionfruit granita. Serve and enjoy!