
"Crunchy" Ahi Toast

Description

This is a great appetizer because of its big two-level crunch. First, the happy pop of the tobikko, and then the satisfying crunch of the crostini.

Total time: 30 min Yield: 10 Servings

Ingredients

2 lb ahi (¼" or less diced)
1/2 cup tobikko fish eggs
1/2 cup green onion (thinly sliced)
2 Tbsp light soy sauce
1/4 tsp wasabi paste (or wasabi oil)
1/4 tsp kosher salt
fresh ground black pepper (to taste)
1 baguette (sliced into rounds ¼" thick)
extra virgin olive oil
garlic salt

Prep Time: 30 min Total Time: 30 min

Instructions

To make the ahi spread, combine all the ingredients (ahi, tobikko, green onion, soy sauce, wasabi, kosher salt, and black pepper) in a bowl, fold together, and keep well chilled until ready to serve.

To make the crostini (you can also purchase prepared crostini), brush each slice of bread with a little olive oil and bake at 400° F for 10 minutes or until crispy. Remove from the oven and sprinkle with garlic salt or a herbed salt blend.

Top each crostini with a rounded teaspoon of the ahi spread and serve.

Recipe brought to you by:

Chef Michi Holland

Source:

Chef Michi Watarai