

Smoked Salmon Tostada with Goat Cheese, Capers, and Jalapeno Tartar Sauce

Serves 6

Prep and cook time: 40 minutes

by Rebecca Clarke, Fairsing Vineyard Chef

6 flour tortillas, 6-8 inches round

Vegetable oil for frying

8 oz cold smoked salmon, sliced

4 T diced red onion

4 T finely chopped capers

4 oz goat cheese, plain, crumbled

4 T green onions or chives, finely chopped

Jalapeno Tartar Sauce:

1 jalapeno pepper, seeds removed and diced 1 cup mayonnaise

4 cornichons or 2T dill pickle, finely chopped 3 T capers

1 T green onion or chives, finely chopped 1/2 t tumeric, ground

3 T lemon juice, fresh squeezed 1/4 t black pepper



1. To fry tortillas individually, pour 1.5 to 2 inches of vegetable oil into shallow skillet large enough to accommodate the flour tortillas and heat to medium-high or approx. 350 degrees. Carefully add one room-temperature tortilla to the hot oil, and using long-handle tongs, hold tortilla beneath surface of oil. Break bubbles that form in tortilla with tongs and continue to fry until underside is golden brown. Flip tortilla and once both sides are brown and crispy, transfer to paper towel-lined surface to drain, Repeat process with all tortillas. Tortillas can be prepared several hours ahead of time.

2. For Jalapeno Tartar Sauce, combine all ingredients in a blender or food processor. Blend together and transfer to squeeze bottle or bowl. Chill until ready to assemble tostadas.

3. For each of the six fried tostadas, arrange thin layer of sliced smoked salmon and top by scattering goat cheese crumbles, red onion, capers, and green onions/chives. Drizzle each topped tostada with Jalapeno Tartar Sauce.

4. Slice finished tostada into quarters and enjoy with a glass of Fairsing Vineyard Rosé of Pinot noir.