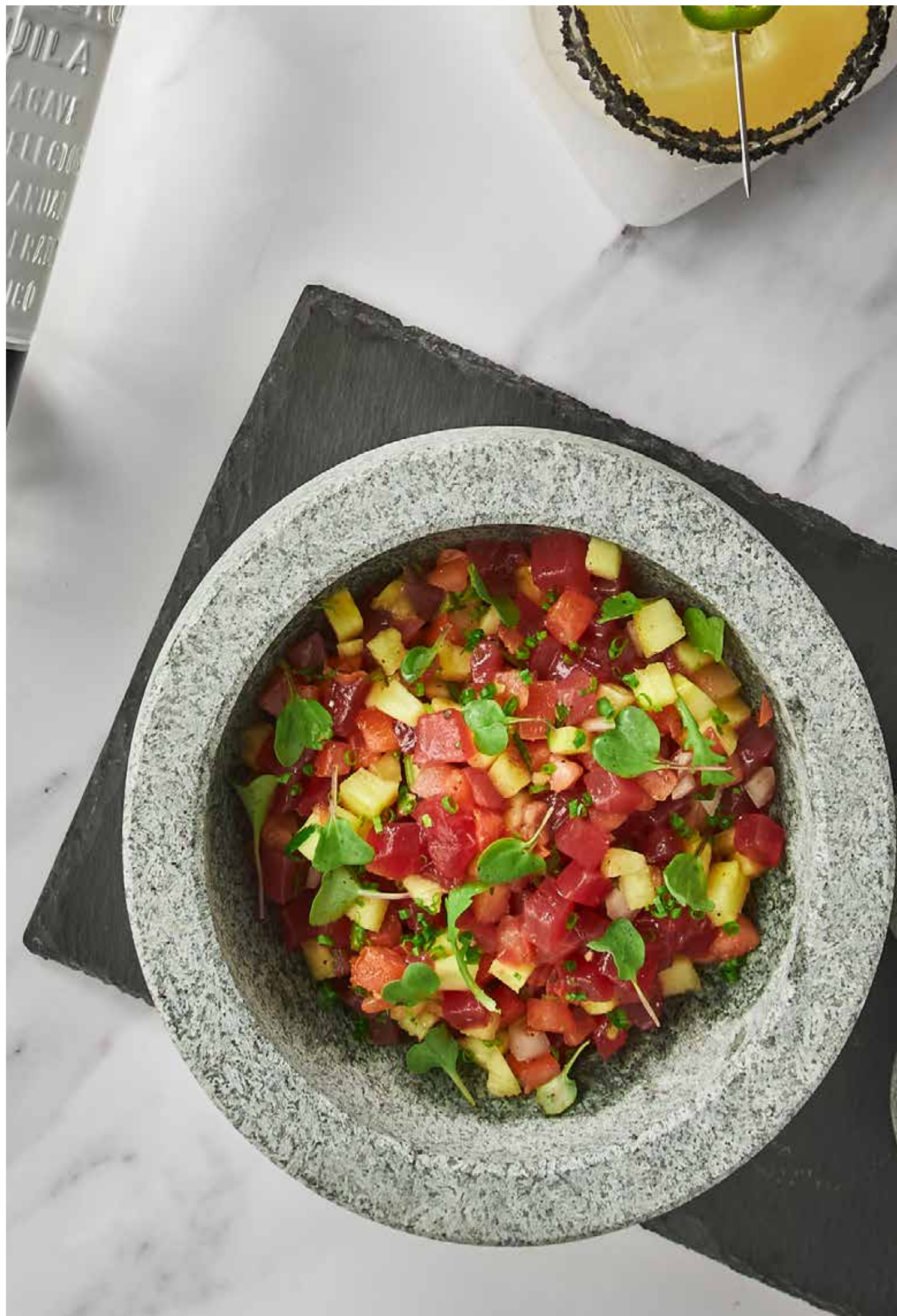


# // TUNA CEVICHE

MAESTRO  
**DOBEL**<sup>®</sup>  
TEQUILA



## INGREDIENTS

- 1 garlic clove, finely grated
- 3/4 cup fresh lime juice
- 2 tablespoons Maestro Dobel<sup>®</sup> Diamante
- 1 teaspoon agave nectar
- 1/4 small pineapple, small diced
- 1 roma tomato, seeded and chopped
- 1 small red onion, finely chopped
- 2 radishes, trimmed, thinly sliced
- 1/2 jalapeño, thinly sliced
- 6 ounces halibut fillet
- 1 avocado, cut into 1/2-inch pieces
- 1/4 cup finely chopped cilantro
- 1/4 cup finely chopped mint
- 2 tablespoons olive oil
- Kosher salt

## DIRECTIONS

1. Mix garlic, lime juice, Maestro Dobel<sup>®</sup> Diamante, and agave nectar in a large bowl.
2. Add pineapple, tomato, onion, radishes, jalapeño, and halibut and toss to coat.
3. Fold in avocado, cilantro, and mint; season with salt.
4. Chill 10 minutes before serving, finish with olive oil.

# // HOT FROND

MAESTRO  
**DOBEL**<sup>®</sup>  
TEQUILA



## INGREDIENTS

- 2oz Maestro Dobel<sup>®</sup> Diamante
- .50oz lime juice
- .50oz pineapple juice
- .25oz agave
- 2 thin slices of jalapeño

## DIRECTIONS

1. In a mixing tin add jalapeño. Muddle.
2. Add ice.
3. Add remaining ingredients. Shake.
4. Double strain into salted rocks glass with ice (black salt).
5. Garnish w/ charred jalapeño .