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Notes:

As a vegetarian option you can substitute the fish with canned hearts of palm as a meaty alternative

Ceviche

Makes 6 appetizer servings

Ingredients

| | | |
|-----|------|---------------------------------------------------------------|
| ¾ | lbs | White fish such as tilapia, sea bass or sole fillets (375 gr) |
| ½ | lbs | Salmon fillets (250 gr) |
| 1/3 | ea | White onion |
| 1 | cup | Fresh lime juice |
| ½ | cup | Fresh orange juice |
| 4 | ea | Ripe plum (Roma) tomatoes |
| 3 | ea | Serrano or Jalapeño peppers, minced |
| ¼ | cup | Fresh cilantro, finely chopped, plus whole leaves for garnish |
| 3 | Tbsp | Extra virgin olive oil |
| | TT | Sea salt |
| 1 | ea | Ripe Hass avocado |

Method

1. Dice the white onion into a ¼-inch (6 mm) dice. Juice the limes and the oranges.
2. Cut the fish into ½-inch (12 mm) cubes and place in a large glass or stainless-steel bowl. Add onion, and lime and orange juices and toss to mix well. Cover and refrigerate until the fish is opaque throughout when a piece is sliced open, about 4 hours.
3. Cut the Tomatoes into ¼-inch (6 mm) dice. Just before serving, drain off reserving a little bit of the juice. Add the tomatoes, peppers, chopped cilantro, and olive oil to the fish mixture and mix well. Season with ½ tsp sea salt.
4. Halve the avocado and remove the pit. Using a knife, and holding one avocado half, flesh side up, cut lengthwise through the flesh to make slices ¼ inch (6 mm) thick, being careful not to cut through the skin. Then make crosswise cuts ¼ inch thick, to create cubes. Using a large spoon, scoop the cubes from the skin. Repeat with the remaining half. Add the avocado cubes to the fish mixture and toss gently.
5. Divide the ceviche among small clear-glass bowls, wineglasses, or martini glasses. Garnish each one with cilantro leaves.