

CEVICHE

Serves 4

INGREDIENTS:

600 gr	fresh fish (halibut or salmon)
1	red onion
3 tbsp	fresh coriander
½ tsp	chili
1 tsp	fresh ginger root
1	clove of garlic
4	limes (juice)
½ tsp	salt

tsp = teaspoon

PREPARATIONS:

1. *Chop onion finely and put it into iced water. Soak for 5 minutes, then drain well.*
2. *Cut the fish into 1½ - 2cm cubes and rub with the salt. Leave it on the side.*
3. *Peel and grate/smash:*
 - *ginger*
 - *clove of garlic*
4. *Chop chili (finely) and coriander (roughly)*
5. *Squeeze limes to get the juice.*
6. *Compose the dish: Add lime juice to the fish and then add the rest of the ingredients. Finish with coriander.*
7. *Leave to marinate for 10 minutes.*
8. *Eat immediately.*