

CEVICHE

Serving 4

INGREDIENTS:

600 gr	fish (salmon or halibut)
1	purple onion
3 sp	fresh koriander
1 tsp	Ajinomoto
1 tsp	chili
1 tsp	fresh ginger root
1	feed garlic
4	juice lime
Salt	

tsp = teaspoon

PREPARATIONS:

- *Cut the fish in squares and add salt and reserv*
- *Cut the onion in small squares*
- *Chop koriander small*
- *Cut the chili in small squares*
- *Peel and Grate ginger*
- *Peel and grate or smash garlic*
- *Squeeze the juice of limes*
- *Compone the dish adding to the fish al the ingredientes, start with lime and finish with koriander.*
- *Just 5 minutes is enough for the fish for be ready to eat.*