

Fish ceviche, Fried Corn, Pepper, Coriander |

Recipe for 12 tapas

Description

Ceviche, cooked with acidity, a classic revisited.

Note

Blue marlin can be replaced by another fish of your choice (e.g. tuna, salmon, sea bream...).

Ingredients

Ceviche

- 450 Gr Royal sea bream
- 25 Ml Yuzu juice
- 25 Ml Lime juice
- 25 Ml Orange juice
- 20 Gr Honey
- 30 Ml Olive oil
- 1 Unit(s) Jalapeno pepper
- 1 Bunch(es) Fresh cilantro

- Salt and pepper

Fried corn

- 12 Unit(s) Baby corn
- 50 Gr Flour
- 100 Gr Ice water
- 1 Advanced knife Baking powder

- Salt and pepper

Preparation

- Preparation time **45 mins**
- Preheat your **friteuse** at **380 F°**

Ceviche

Prep

Finely chop the coriander. Cut the fish in small dice.

Process

In a bowl, whisk the yuzu, orange and lime juices. Add the salt, the pepper and the honey to taste. Mix to combine, add the finely chopped chilli, half the coriander and the diced fish. Add the oil and mix. Cover with cling film and let marinate for at least 30 minutes.

Fried corn

In a bowl, whisk vigorously the flour, the cold water, the baking powder and some salt to taste. Keep it in the fridge.

Put the corn in the flour, shake the excess and put in your tempura mix and fry immediately. Serve as a side to your ceviche that you drained to remove the excess moisture. Sprinkle the leftover coriander.

Bon appétit!