

## Ingredients:

- 800 kg Fresh sushi-grade Fish filet
- 15 key limes for about 120ml of lime juice (2-3 Tbs per person)
- 3 Level tsp Salt
- 1 Tbs of minced red chili, Type "aji limo" or "rocoto"
- 1 onion (150 gr) \*typically red onions are used.
- 1/2 garlic clove
- 15 coriander leaves and/or parsley
- 2 Tbs evaporated milk
- 6 Tbs fish stock (don't use bouillon cubes)
- 2 threads of Yuyo (seaweed)

**Optional:** For version B with "Leche de Tigre" (tiger's milk)

- 6 more Tbs of fish stock
- 2 celery sticks

### Serve With:

- 1 cooked sweet potato or yam
- 1 white corn cob (choclo, boiled in water with sugar and drops of lime)
- cornnuts (cancha, toasted and salted Peruvian corn)

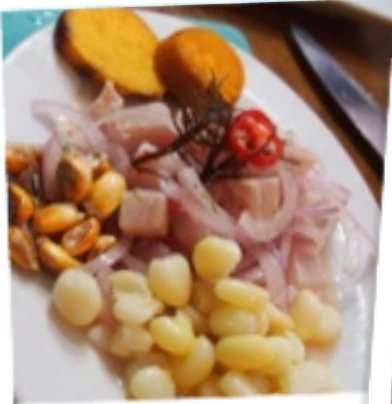
### Directions:

#### Step 1:

Squeeze limes into bowl & strain.

## PERUVIAN CEVICHE

\* Serves 4



Always use fresh ingredients!

#### Step 2:

Mince the red chili, the garlic, and the cilantro and parsley leaves in tiny pieces.

#### Step 3:

Cut the onion in two halves and slice it into thin half circles (julienne).

#### Step 4:

Remove all skin and spines from the fish filet. *\*you can use the discarded part of the fish to make your fish sauce.*

#### Step 5:

Cut the fish into strips and then into cubes that are about 1 ½ cm in size ( ½ inch). *\*slightly freezing the fish for about 1 1/2 hrs makes it easier to cut.*

#### Step 6:

Put fish into a bowl, add salt and the lime juice, stir and wait a minute. *\*It will turn slightly white on the outside. If you let it sit too long in the marinade, it will overcook the fish.*



Step 3



Step 4



Step 6

**Step 7:**

Add 6 tbs of the fish stock, chili, garlic, cilantro and parsley and stir.

**Step 8:**

**Version A:** Finally add the evaporated milk, stir again and taste the marinade. Add more chili if you like.

**Version B:** Blend the celery sticks together with 3 pieces of the raw fish, the rest of the fish broth and the evaporated milk until you have an airy marinade. Pass through a strainer and add it to the fish. Stir and add more chili if necessary.

**Step 9:**

Put fish on the center of a plate, making a heap. Leave the marinade in the bowl.

**Step 10:**

Put onions into the marinade, stir and put them over the fish. Do the same with the Yuyo. Finally pour as much of the marinade over the fish as you like.

**Step 11:**

Cut sweet potato into 1cm slices and put them in a corner of the plate. Remove the kernels from the corn cob and put in another corner. Alternatively, cut entire corn cob into 4 pieces and add to the plate. Add the roasted corn.

**NOTE:** *The carbohydrates balance out the sour and salty flavors of the ceviche.*



\* Too many pisco sours? If you make version B, drink the leche de tigre as a hangover cure ;)



Don't forget the seaweed...you need your iodine :)



Make sure to buy sushi grade fish



Don't squeeze the lime too much (2 squeezes is enough). If you squeeze too much, it will taste too bitter.