TRADITIONAL CEVICHE BY CECILIA ZAPATA

Ingredients
(For 4 people)

- 780 g sea bream or other very fresh fish fillet, cubed
- Juice of 1 kg lemon
- 2 red onions
- 15 g finely chopped coriander
- 30 g chopped limo pepper or medium hot pepper
- Salt
- 90 g leche de tigre
- For the leche de tigre:
- 20 g celery branch
- ½ red onion
- 2 cloves of garlic
- 10 g coriander
- 1 tbsp ginger paste
- 250 ml fish stock
- ½ tbsp milk
- For the side dish:
- ½ sweet potato, cubed
- Choclo corn or yellow maize kernels
- Toasted maize kernels
- Fresh coriander

Preparation:

Prepare the leche de tigre. To do so, blend all the ingredients in a blender.

Five minutes before serving, coat the fish cubes with lemon juice, salt and diced limo pepper.

Add the julienned red onion and the minced coriander. Pour the leche de tigre over the preparation.

Garnish to taste.

Chef's tip:

With a few drops of lime juice, leche de tigre is a marvellous dressing for a fish carpaccio. It also enhances the taste of shellfish.