

# Ceviche de Coco

---

Serves: 4

Chef Name: Hugo Ortega – Hugo's & Caracol Houston Tx (Chef Beatriz Martines)

Amt	Unit (gm/oz)	Ingredient Name
3	Cup	Red snapper filet cut into cubes
1 ½	Cup	Fresh squeezed lemon juice
1	Tsp	Sea Salt
1	Cup	Coconut cream (recipe below)
¾	Cup	Grilled pineapple, cut into medium cubes
¾	Cup	Orange Supremes
½	Tsp	Habanero, finely dice or as desired
¾	Cup	Unsweetened coconut chips
¼	Cup	Cilantro sprouts
½	Tsp	Olive oil
		<b>COCONUT CREAM</b>
1	Cup	Young coconut pulp, brown skin removed
1	Cup	Ripe coconut pulp, brown skin removed
2	Cup	Coconut water
1	Tbsp	Granulated sugar

## PROCEDURES:

---

### FOR THE COCONUT CREAM

- Place all ingredients in a pot, cover and bring to simmer over medium heat.
- Once it simmers, lower heat and cook for 15 minutes. Turn off heat and leave pot covered until just warm.
- Puree the coconut while still warm - this will help you to get better texture.
- Transfer to a container and allow to completely cool before using on the fish. Coconut cream can be done in advance.

### FOR THE CEVICHE

- Place fish in a bowl cover with lime juice for 10 minutes.
  - Remove lime juice from fish, season with sea salt and mix well.
  - Add coconut cream, grilled pineapple, orange Supremes and habanero, and mix well to combine.
  - Place on a platter and garnish coconut chips and cilantro.
  - Drizzle with olive oil.
  - Can also be served in a very clean coconut shell.
-