

Ceviche Clasico

By Chef Maribel Rivero



Ceviche (Serves 4-6)

1 pound **white fish filet, sashimi cut**(red snapper, flounder) |

1 bunch **cilantro, leaves & thin ends only**

1 tablespoon **aji limo*** | purchase frozen whole, Latin Markets

½ **red onion, cut in half and take out the heart**

1-2 **Japanese sweet potato, ¼' slices and roasted**

1 bag **cancha, chulpe variety**

2 tablespoons **leche de tigre**

*Mexican limes have the perfect acidity. Persian limes are too sweet and key limes are too tart and sweet. Latin Markets like Fiesta carry these items.

Leche De Tigre

2 cups **lime juice (Mexican limes*)**, strained

2 stalks **celery, rough chop**

1 teaspoon **ginger, grated**

1 **garlic, peeled**

¼ **white onion, small, rough chop**

1 tablespoon **salt**

Directions

1. Cut your fish filet in sashimi cuts. Reserve in a glass bowl over a metal bowl with ice in the refrigerator until ready to assemble for serving.
2. Slice your Japanese sweet potato in ¼' slices. In a mixing bowl, add your slices and dress with olive oil and shower with a pinch of salt over the potatoes. Distribute the slices onto a sheet pan lined with parchment paper. Roast in the oven at 350 until a paring knife can easily pierce the potato. Cut in ¼ and chill.

Leche De Tigre

Weigh 2 ounces of fish and put in a blender. Add salt, celery, ginger, garlic, white onion, and 2 cups of ice with 8 cups of filtered water. Blend thoroughly. Strain through a fine mesh strainer. Add ½ cup of freshly squeezed lime juice. Taste your leche de tigre for the right amount of acidity and salt. If there is not enough acidity from the lime juice add more and taste. Taste for salt after adding lime juice. Reserve and chill.

3. Devein and deseed your aji limo. Chop into a finely. Reserve
4. Finely chop your cilantro with leaves and stems on the upper part of the bunch. Discard the leafless stems and ends. Reserve.
5. Cut your halved red onion into thin slices. Place in a colander and let water run over the onions. Strain the water from the onions reserve in the refrigerator.
5. Fry your chulpe in a sauté pan and cover with oil. The the pan with a lid and let pop until popping stops. The cancha does not puff. Place in bowl and season with salt.

Assembly

From the refrigerator take out your glass bowl with your sashimi cut fish. Shower a teaspoon of salt over the fish and mix in with a wood flat spatula or rubber spatula. Add 2 tablespoons of lime juice. Then add, a tablespoon of minced cilantro, a teaspoon of aji limo, a handful of Japanese sweet potatoes and red onion slices. Mix with your spatula. Add about 2 tablespoons of leche de tigre and more so there is a puddle at the bottom of your bowl. Mix again with your spatula. Taste your leche de tigre and check for your seasoning of salt. If needed add more and mix. If the seasoning of salt is to your liking your ceviche is ready to serve immediately