

Ceviche

Peruvian lime-cured fish - serves 4

Serves 4 • Prep 25 min • No cook • Peru

INGREDIENTS

The fish

- 1.5 lbs very fresh firm white fish (sea bass, snapper, halibut), skinless
- 1 tsp fine sea salt
- 1 garlic clove, finely grated (optional)

The cure & garnish

- 1 cup fresh lime juice (about 10-12 limes)
- 1 red onion, very thinly sliced
- 1 aji limo or habanero, seeded and minced
- 1/2 cup cilantro leaves, roughly chopped
- Boiled sweet potato slices and corn, to serve

METHOD

1. Start with the freshest fish you can find - tell your fishmonger it is for ceviche. Keep it very cold at all times.
2. Soak the sliced red onion in ice water for 10 minutes, then drain - this keeps it crisp and mellows the bite.
3. Cut the fish into even 3/4-inch cubes. Season with the salt and garlic and rest 2 minutes.
4. Pour the lime juice over the fish so the pieces are mostly submerged. Add half the chili and stir gently.
5. Let it cure 10 to 15 minutes, stirring once, until the outside turns opaque but the center stays tender. Do not over-cure or the fish turns rubbery.
6. Fold in the onion, cilantro, and remaining chili. Taste for salt. Serve immediately, ice cold, with sweet potato and corn - and do not waste the leftover leche de tigre.

Tip • The lime does not actually kill parasites the way heat does - so fish quality is everything. Buy sushi-grade or previously frozen fish from a trusted source, and eat ceviche the day you make it.