

Ingham Road **SEAFOOD**

“Huon” Salmon Ceviche Peruvian Style

Ingredients:

1kg of fresh Salmon, cut
into 2cmx2cm cubes

4 cloves garlic, finely
chopped

1 tsp sea salt

1/2 tsp black pepper,
cracked

2 tbs fresh coriander,
chopped

2 Long Chillies, seeded and
chopped

6 limes, freshly squeezed
and strained

1 red onion, thinly sliced

1 small sweet potato,
peeled

2 cinnamon quills

200 grms of raw sugar



Combine all ingredients except red onion and mix well. Place red onion on top and let it marinate in fridge for at least 2 hours before serving.

Add the cinnamon and sugar to approximately 2 litres of cold water. Add the sweet potato and bring to the boil. Turn down to a simmer and cook the sweet potato until just tender. Allow sweet potato to cool then cut in to 2cmx2cm cubes.

To serve, place a few cubes of sweet potato in the bottom of a martini glass, top with a handful of the Ceviche (not essential, a plate or bowl will do), top with some extra coriander leaves, served chilled