

Ceviche

Wat er niet in staat, is wat je met de ui moet doen. Hebben wij als laatste los toegevoegd aan het gerecht. En wij hebben iets langer gegaard, zo'n 15 minuten.

½ red onion, finely chopped

250g skinless and boneless sea bass or sea bream fillets

½ tsp salt, plus extra to season

Juice of 4 limes

Juice of ½ orange

1 red chilli, shredded, or 1tsp aji amarillo paste

Small bunch of coriander, roughly chopped

1. Put the chopped onion into iced water and soak for 5 minutes, then drain well.

2. Cut the fish into 1½ - 2cm cubes and rub with the ½ tsp salt. Leave for a minute. Add the citrus juices and the chilli and leave to marinate for 10 minutes. Check the seasoning and adjust if necessary.

3. Divide the fish and marinade between 2 bowls, scatter with coriander, and serve immediately.