

DUO CEVICHE

Qty	Measure	Ingredient
1	10 oz	sushi grade tuna, cut brunoise style
1		Pear cut brunoise style
1	teaspoon	grated ginger
2		Each juice of lemon
2		Each juice of lime
1	Tablespoon	extra virgin olive oil
1	Tablespoon	chopped cilantro

Ceviche 2

1	10 oz	Yellow Tail, Fresh, Cut brunoise style
4	oz	fresh mango cut brunoise style
1	tablespoon	black truffle oil
1	Tablespoon	fresh jalapenos, thinly sliced
3	Tablespoon	fresh lemon and lime juice
		Salt and pepper for both ceviches
1	Cup	endives for presentation
1		Each sweet potato, steamed, cut in slices

Instructions: Place the ingredients of each ceviche in a bowl, let marinate for 15/20 minutes.

Place the ceviche in individual bowls, topped with the endives and serve

Suggested wine pairing:

Lorena Garcia Pinot Grigio

Ceviche comes from Peru, it combines raw fish and citrus- the citric acid causes the proteins in the seafood to become denatured, which pickles or "cooks" the fish without heat.

Since it's origin in Peru, it has become a significant part of Mexico's cuisine, as well as popular in Central and South America.

It's simple to make, refreshing, flavorful and light.

Serves: 4-6

Prep Time: 30 min

Cook Time: 0

Total Time: 30 min

Source: Chef Lorena Garcia

Category: Appetizer