

Peruvian Ceviche

Serves 4 as a starter · 30 min · Fresh fish, lime and tiger's milk



Photo: Ceviche with sweet potato and corn: Juan Carlos Fonseca Mata, CC BY-SA 4.0
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Ingredients

- 1 lb (450 g) very fresh skinless white fish, such as sea bass, flounder or halibut, sold as sushi-grade or previously frozen for raw eating
- 1 small red onion, sliced paper thin
- 1 ají limo or 1/2 habanero, seeded and very finely chopped (or ají amarillo paste)
- 1 garlic clove, grated, and 1/2 tsp grated ginger
- 3/4 cup freshly squeezed lime juice (180 ml), from about 12 limes
- 2 tbsp chopped cilantro
- 1 1/2 tsp flaky salt
- 2 ice cubes
- To serve: 1 sweet potato boiled and sliced, 1 ear corn boiled and cut in rounds, lettuce leaves, toasted corn kernels

Method

- 1 Buy fish your fishmonger sells for raw eating, either sushi-grade or previously frozen to kill parasites, and keep it cold until the moment you use it. Lime juice changes the texture of fish but does not cook it the way heat does.
- 2 Soak the sliced onion in ice water for 10 minutes to soften its bite, then drain well.
- 3 Cut the fish into 3/4 inch (2 cm) cubes. Keep it very cold.
- 4 Put the fish in a chilled glass or ceramic bowl. Add the salt, garlic, ginger and chile, and mix gently.
- 5 Squeeze the limes by hand, gently, without pressing too hard (over-squeezing makes the juice bitter). Pour over the fish, add the ice cubes and stir for 1 to 2 minutes.
- 6 Let it sit 2 to 5 minutes, just until the fish turns opaque on the outside. Remove the ice.
- 7 Fold in the onion and cilantro, taste and adjust salt or chile.
- 8 Spoon onto plates over lettuce with sweet potato and corn alongside. Pour a little leche de tigre over each portion and serve immediately.

More on this dish, its history and the full photo credits: <https://intercontinentalchef.com/peruvian-ceviche/>