

CEVICHE

WHITE HALIBUT / WHITE SEA BASS	1 LB
COOKED OCTOPUS	½ LB
CALAMARI	½ LB
KEY LIME JUICE	2 CUPS
MINCED GARLIC	1 Tablespoons
SALT	3 Tablespoons
RED CHILI(BRUNOISE)	2 Teaspoons
CELERY (BRUNOISE)	4 Tablespoons
RED ONION (PEELED-BRUNOISE)	4 Tablespoons
RED ONION (PEELED-JULIENNE)	¼ CUP
FRESH GINGER (MINCED)	1 Tablespoon
OPTIONAL- PASSION FRUIT REDUCTION (HONEY)	
PASSION FRUIT JUICE	1 CUP
SUGAR	½ CUP

1. CUT FISH IN 1 INCH CUBES
2. PRE COOK OCTOPUS AND CALAMARI IN SALTED BOILING WATER
3. PASSION FRUIT REDUCTION: IN A SMALL POT MIX PASSION FRUIT JUICE WITH SUGAR AND COOK UNTIL REDUCED TO HALF. RESERVE AT ROOM TEMPERATURE.
4. LECHE DE TIGRE: MIX IN A BOWL THE FOLLOWING INGREDIENTES:
CELERY, GARLIC, GINGER, RED ONION, 1Tsp RED CHILI, 1 Tbsp Salt, 1 ½ cup key lime juice
Cover with plastic wrap and Let stand in the refrigerator for 15min aprox.
Add 2 to 3 small cubes of ice and blend the mixture (20seconds)
Strain the mixture and reserve juices- Result: LECHE DE TIGRE
5. SEASON FISH WITH SALT AND PEPPER, ADD PRE COOKED SEAFOOD, JULIENNE RED ONION, 1 TSP RED CHILI (BRUNOISE), 1 CUP LECHE DE TIGRE, ½ CUP KEY LIME JUICE (FRESHLY SQUEEZED)- MIX EVERYTHING
6. IF DESIRED: ADD 2 TBSP PASSION FRUIT REDUCTION
7. SERVE IMMEDIATELY
8. ENJOY