

Ceviche — recipe

THE THING YOU SHOULD BE EATING
(LOTS OF) THIS SUMMER

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SUMMER

1 Leche de Tigre

1/3 cup of fresh orange juice

1/4 cup of fresh lime juice

1/2 garlic clove

Kosher salt to taste

Puree all the ingredients in a blender and you're done!

2 Ceviche

1/2 ounces of your favorite semi firm fish

1/4 small red onion, thinly sliced

1/3 cup of diced avocado

1/2 teaspoon of chili flakes or fresh chili

Chili oil, half a lime and some sort of springs for serving. I personally prefer coriander.

3 Prep

Cut the fish in equal size cubes (it helps if everything is cooked in the tiger milk at the same time) and pour the concoction plus the rest of the ingredients you prepared earlier and toss gently to combine; let it sit for 5 minutes and add your chili oil and coriander springs. Taste to see if it needs more lime or salt and serve that with a crunchy side dish.