

Celebrate  
the World Cup...



## Ceviche

*1 long red chilli*

*1 lime and 1 lemon, juiced  
sea salt and freshly ground  
black pepper*

*2 skinless and very fresh  
boneless fish fillets I used  
snapper and salmon. Cut into  
cubes (2cm)*

*a couple of small ice cubes*

*½ red onion, finely sliced*

*1 tbsp finely chopped parsley*

**SERVES**  
6 (entree)

**PREPARATION**  
0:15m

**COOKING**  
0:10m

1. Peel off the skin of the chilli by blanching it first. Remove the seeds and place in a mortar and pestle with a little lime and lemon juice, add salt and pepper and grind to a paste. If you don't have a mortar and pestle then just cut the chilli really, really fine and mix it all together.
2. Combine the fish, remaining lime and lemon juice and ice cubes in a bowl.
3. Add the onion, a pinch of salt, a little pepper and a little chilli paste to taste and mix together.
4. Stir in the parsley.
5. Place in a serving bowl with whatever you want on the side. You have to eat this straight away the fresher it is, the better.

### Notes

I served it with some boiled and cooled sweet potato, which had been cut into cubes and boiled with a little sugar and a cinnamon stick. You can also use any tropical fruit such as mango, paw-paw or pineapple. Really anything you like. I don't like coriander so I used parsley. People have commented that it's divine when made with coriander. I think it's pretty good with parsley!

