

Tuna ceviche with soy sauce, ginger, mango and fresh coriander |

Recipe for 12 tapas

Description

Freshness, exotism and an asian touch... What else?

Note

The freshness of the fish is very important in this recipe.

Ingredients

The sauce

- 25 Ml Orange juice
- 25 Ml Lime juice
- 10 Gr Fresh ginger
- 1 Unit(s) Red hot chili
- 50 Ml Sugar soya sauce
- 25 Ml Soy sauce

- Salt and pepper
- Olive oil

Ceviche

- 500 Gr Fresh tuna
- 2 Unit(s) Avocado
- 1 Unit(s) Fresh mango
- 150 Gr Red onion
- 1 Bunch(es) Green onion
- 1 Pinch(es) Sea salt flakes

- Salt and pepper
- Olive oil

Plating

- 3 Sprig(s) Coriander
- 12 Pinch(es) Black sesame seeds

- Salt and pepper
- Olive oil

Preparation

- Preparation time **30 mins**

Prep

Sauce

Finely chop the ginger and finely slice the chilli.

Ceviche

Cut the tuna in 1x1cm cubes, cut the avocado and mango flesh in quite thick strips then dice them. Finely slice the red onion. Chisel the green onion.

The sauce

Put all the ingredients in a bowl, cover with cling film and put in the fridge. Leave it to rest for an hour..

Ceviche

Place the diced tuna in 4 different bowls. Add the diced avocado and the diced mango.
Add the red onion strips, the chilli slices the chiseled green onion.

Plating

Filter the sauce through a sieve, then pour it in the 4 bowls. Add a dash of olive oil, a bit of 'fleur de sel' et some freshly ground pepper.

Put here and there some coriander leaves or some micro greens and a few sesame seeds.

Bon appétit!