

Tuna ceviche with soy sauce, ginger, mango and fresh coriander - Virtual Workshop

Version

Recipe for 2

Description

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

Note

You can always use any other types of fish !

Ingredients

The sauce

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

Ceviche

- 180 Gr Fresh tuna
- 1 Unit(s) Avocado
- 1 Unit(s) Yellow mango
- 0.50 Unit(s) Red onion
- 2 Unit(s) Green onion
- 1 Pinch(es) Fleur de sel

Plating

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

Preparation

- Preparation time **30.00 mins**

To prepare before class

Ingredients

You can press the lime and orange juice, zest the lime before pressing it.

Material

1 cutting board, 1 chef knife, 1 pairing knife, 1 strainer

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 it in the fridge. Let 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!