



pasta plate · h 6 cm, 25 x 23 cm · no. 12275/098

CEVICHE AMAZONICO

SERVES 4:

800 g white meat fish (for ex. cod/haddock), 1 tbsp. coriander, 1 chili to taste, 1 red onion, 1 mango, Juice from 2 limes, Salt and pepper

PREPARATION:

Cut the fish into middle sized cubes and mix with lime juice and salt.

Chop the onion and the coriander. Add the coriander, the chopped chili and the onion to the marinated fish and cool in the fridge for 10 minutes. Peel the mango, remove the pulp from the seed and cube. Then serve the Ceviche with the mango cubes.

Tip: Sweet potato chips as well as banana chips are very suitable to go with it.