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by Phil Neil, Head Chef at Gaucho

Salmon Ceviche

Ingredients

Avocado
Coriander
Red Onion
Organic Salmon
Red Jalapeno
Red Sauce
Salt
Fine Cracked Pepper

Preparation

1. Cut fish into 1/4 inch dice
2. Peel red onion and cut into thin slices width ways
3. De-seed the red jalapeno and cut into julienne length ways
4. Into a metal mixing bowl place the diced salmon, season to taste with the salt and then evenly combine together with the lime vinaigrette
5. Add the red ontion, red jalapeno and coriander. Evenly mix together
6. Place neatly onto plate
7. Lace the red sauce around the ceviche
8. Peel the avocado and cut into a neat fan, place ontop of the ceviche and season the avocado with the cracked black pepper

Cooks Note