



---

Posted on 17 September 2012

*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 onion, 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

---