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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 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
