

Snapper Ceviche

Serves 4

Ingredients

- 400 grams snapper
- Juice of two lemons (or limes)
- Small piece of ginger finely chopped or grated
- 1 tablespoon of castor sugar
- ½ a red onion finely diced
- 1 tomato deseeded and finely diced
- 1 bunch of coriander

Method

- Cut the fish into a neat small dice making sure you remove all scales and bones. Mix together the remaining ingredients in a bowl and taste – if necessary add more sugar. Mix the diced fish through the dressing then cover and refrigerate for one hour. Serve in Chinese spoons.

Hints and Tips

- Ceviche (sometimes spelt seviche) is a method of curing fish using acid to “cook” the flesh. Many cultures use this method to preserve fish including Scandinavian roll mops, Pilipino Kinilaw and Swedish/Norwegian gravlax.
- This recipe can be used on any white-fleshed salt-water fish such as whiting or nannygai however does not work well with dhufish.
- This dish is best served as a starter as it excites the palate and should be accompanied by an herbaceous Sauvignon Blanc or a fruity Riesling. However it is important to make sure that it is not too tart or acidic – make sure that the correct balance of sugar/acid is achieved.



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