

Turbot Ceviche with Avocado, Mango and Grapefruit



Serves 2

Preparation

1. Cut the turbot into fine long slices and place them in a shallow dish.
2. Zest two limes, and press all of the limes to extract the juice. Pour the juice and zest on the fish.
3. Add the shallot, jalapeno, coriander, olive oil and a pinch of salt. Cover with plastic wrap, and place in the refrigerator for 45 minutes.

Ingredients

- 600 g fresh turbot fillet (thick)
- 6 limes
- 1 jalapeno pepper, finely diced
- 1 chopped shallot
- 4 tablespoons coriander, freshly chopped
- 3 tablespoons, olive oil
- Salt to taste
- 6 tablespoons ground pink pepper
- ½ grapefruit pulled into small pieces
- 2 avocados cut into slices
- 1 mango cut into slices

Chef's Tip

For beautiful slices of carpaccio, choose a piece of turbot that is quite thick. Sharpen your knife and cut fine slices of about 3 mm.

Credit

Max L'Affamé

