

FISH AND SHRIMP CEVICHE

GRAN RESERVA SAUVIGNON BLANC

 4 servings

 20 min

 difficulty: easy

INGREDIENTS

- 500 fresh fish: salmon, pomfret, sea bass (17.6 oz)
- 300 g cooked shrimp (10.6 oz)
- ¼ green bell pepper
- ¼ yellow bell pepper
- ¼ red bell pepper
- 1 medium red onion
- ½ avocado
- juice of 8 lemons
- ¼ cup chopped cilantro (50 g / 1.8 oz)
- ½ cup evaporated milk (100 cc / 3.4 fl oz)
- salt and pepper to taste

PREPARATION

1. Cut bell peppers into small julienne strips, as thin as possible, remove excess white filaments. Cut red onion in thin slices. Cut avocado into cubes.
2. Cut fish into thin strips about 1 cm wide. Cook shrimp in water for no more than one minute, set aside, and keep very cold.
3. Squeeze lemons, reserve juice.
4. In a bowl add fish, a pinch of salt and pepper, stir carefully with a spoon and wait a minute, then add shrimp and then lemon juice.
5. Let it rest for another minute and add peppers, onion, avocado and coriander.
6. Stir the mixture carefully, correct flavors and add evaporated milk.
7. Let stand for 5 minutes preferably in a freezer to keep it well chilled. Serve.

