



Amazonian Ceviche

by Chef Fabi Ciraudó

Ingredients

100 g Arapaima filet, in cubes
6 shrimps (medium, peeled, cooked)
1 chopped red onion
1 chopped adjuma chili pepper
1 chopped ají chili pepper
Juice of one Tahiti lime
Juice of one sweet lime ("laranja pera")
2 tbsp tucupi
1 tbsp coconut milk
1 tsp ginger
Salt to taste
Coriander
Chili pepper
Toasted corn

Cooking Instructions

Mix the salt with the Arapaima filet, add the ginger, chilli and some of the red onion and stir.
Add the lime, sweet lime and coriander.
After mixing everything together, add the coconut milk, tucupi, shrimps and the rest of the onion. Taste and add salt if necessary.
Garnish with cilantro, cress shoots and chili peppers.

