


Ceviche Lavaret



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Ingredients

- 100 g Filet of lavaret - cubed
- 1 pcs Aji cristal  - thinly sliced and cut
- 1 pcs Lemon - juiced
- 1/4 of Onion - thinly sliced and cut
- 2 sprigs of Flat leaf parsley - chopped
- Black pepper and sea salt to taste

Serves two as a starter

Procedure

1. Juice the lemon
2. Cut and slice all other ingredients
3. Mix all together
4. Add black pepper and salt
5. Let it rest from 30 min. to 3 h according to your taste

If you like your fish raw then 30 min. resting time is perfect, if well-done 3 h is for you.



Enjoy

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