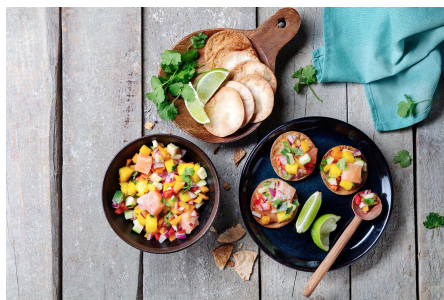




# Salmon ceviche



*Categoria*

Entradas e Petiscos



*Tempo de preparação*

Médio



*Dificuldade*

Fácil



*Custo*

Low



*Com quem?*

With friends



*Nº de pessoas*

4 pessoas

## Ingredientes

 3 tbsp of Gallo Cider

- 2 salmon fillets
- 1 mango
- 1 red onion
- 200gr mixed tricolour mini bell peppers
- 1 courgette
- 1 lime
- Coriander, to taste
- Fleur de sel, to taste
- Ground pepper, to taste
- Tortillas, to taste

## Method of preparation

1

Cut the salmon fillets into medium-sized cubes, the mango and courgette into small cubes and chop the onion and the peppers. Place it all in a bowl.

2

Season with vinegar, lime juice, chopped coriander, fleur de sel and pepper. Set it aside to marinate.

3

Cut the tortillas into small circles and warm them up in the oven for about 10 minutes.

4

Serve the ceviche on the tortillas and garnish with chopped coriander.

## Produtos utilizados



*Cider*

Daily Vinegar



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