



Seabass ceviche



Categoria
Peixe



Tempo de preparação
Rápido



Dificuldade
Médio



Custo
High



Com quem?
With friends



Nº de pessoas
4 pessoas

Ingredientes



1dl of Victor Guedes Extra
Virgin Olive Oil Reserve

- 600g of sea bass fillets
- 150g of purple onion
- 20g of coriander
- 5 lemons
- 10g of ginger
- 10g of fresh chilli

Modo de preparação

1

Remove pimples and skin from fish fillets.

2

Cut into small cubes and put in a bowl.

3

Add the onion, ginger, and chilli peppers to the fish.

4

Squeeze the juice from the lemons and add the olive oil.

5

Stir well and add chopped coriander.

6

Let it stand 5m in the cold.

7

Serve with lettuce leaves.

Produtos utilizados



Reserve
Extra Virgin Olive Oil



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