

A Trio of Ceviches

INGREDIENTS:

2 oz. diced Fillet Fresh White Fleshed Ocean Fish
2 oz. peeled and deveined Shrimp
2 oz. Octopus
3 oz. fine diced White Onion
1 oz. fresh chopped Cilantro
3 Tbsp fresh Lime Juice
Salt and Pepper to taste
(optional) 1 oz. diced Tomato, Mango, Avocado, Pineapple

DIRECTIONS:

Bring lightly salted water to a boil, and lightly blanch the fish fillet. Plunge in iced water to stop cooking, drain. Repeat the process with the shrimp. Simmer the octopus for 1 hour until tender, then slice the tentacles into 1/4 in.

In 3 bowls place the prepared seafood, season with salt and pepper, add lime juice, onion and cilantro, toss. Add optional ingredients at this time, and let sit about 5 minutes to blend the flavors. Serve on chilled plates with extra lime and tortilla chips.



Pair with a
Pinot Grigio
wine.

El Caribeno at Presidente
InterContinental Resort and Spa

