



Chef Octavio's Ceviche Tropical

Ingredients:

3oz of diced sea bass fillet –about $\frac{3}{4}$ cup diced
20 grams of diced cucumber – $\frac{1}{3}$ cup
20 grams of diced pineapple– $\frac{1}{3}$ cup
20 grams of diced tomato– $\frac{1}{3}$ cup
20 grams of diced jicama– $\frac{1}{3}$ cup
5 mint leaves in julienned
1 teaspoon of chipotle puree
1 cup of orange juice
Salt and pepper

Procedure:

Marinate the fish 8 hours in lime juice, strain it.
In a separate bowl mix the vegetables and fruit add the fish, mint, chipotle, orange juice, salt and pepper. Garnish it with thinly sliced red onion on top.

Served in a small bowl with tostadas or corn chips on the side.

Chef's tip: can be made up to 8 hours in advance, simply refrigerate and pull out 15 minutes before serving.



Chef Octavio's Ceviche Verde

Ingredients:

3 oz of diced sea bass – chopped, roughly $\frac{3}{4}$ cup
50 grams of tomatillo-1 cup diced
1 jalapeño chile (peel only)
5 grams of parsley – 1 full parsley sprig finely chopped
5 grams of spinach – a few leaves of spinach finely chopped
2 limes (juice only)
Salt and pepper

Procedure:

Marinated the fish 8 hours in lime juice, strain it.
Puree all the vegetables and added to the fish. Add salt and pepper to taste and garnish with thinly sliced red onion.

Served in a small bowl with totopos or fresh corn chips on the side.

Chef's tip: Some of the best sea bass comes from Cabo San Lucas, ask your fish department if they have any in stock.