



Bass ceviche

45'
Hands on

4
Portion(s)

2
Difficulty



Ingredients

- 4 sea bass, fillets
- orange zest, of 1 orange
- orange juice, of 1 orange
- lemon zest, of 1 lemon
- lemon juice, of 1 lemon
- lime zest, of 3 limes
- lime juice, of 3 limes
- 2 g ginger, optional
- 1/2 chili pepper, optional

To serve

- 1 tablespoon(s) olive oil
- 1/2 chili pepper
- coriander leaves
- salt
- pepper
- slices lime(s)

Method

- Remove the skin from the **fillets** with a **knife**.
- Thinly slice or cut in small pieces. The amount of time needed to allow the fish to marinate depends on the size of the pieces. Ideally, it should be a tagliata cut, meaning the slices will be 3 mm thick.
- Add the fish slices to a **bowl** and add the lemon, orange and lime zest and juice. Mix.
- Add the **grated** ginger and finely chopped chili pepper. Cover it with a plastic wrap making sure that the wrap directly touches the surface of the mixture so that the fish will always be submerged in the marinade.
- Refrigerate for 20-30 minutes until it changes color.

To serve

- Remove from the refrigerator and drain.
- Transfer to a plate or a small bowl. Add olive oil, finely chopped chili, salt, pepper, 2 tablespoons of the marinade and lime wedges. Serve.

Tip

If you want more information about ceviche, check [here!](#)

Διατροφικός πίνακας

Nutrition information per portion

265 Calories (kcal)	15.0 Total Fat (g)	3.2 Saturated Fat (g)	1.6 Total Carbs (g)
13%	21%	16%	1%
1.5 Sugars (g)	30.0 Protein (g)	0.0 Fibre (g)	0.27 Sodium (g)
2%	60%	0%	5%