



RECIPE FOR

SEA BREAM CEVICHE

& PERUVIAN AVOCADO SNOW



30MIN

LEVEL



PREPARATION

- Thinly slice the sea bream sashimi style then place on a plate and season with the oil, vinegar and salt.
- Place a dollop of guacamole on the centre of a plate and overlap the slices of fish around it.
- Place some guacamole in the freezer and when frozen solid, grate it over the fish and decorate with avocado powder and oxalis leaves.

Shopping list

INGREDIENTS

4 sea bream fillets
4 scallions
Guacamole
Olive oil
Calamansi (a type of lemon) vinegar
Salt

- Garnish (for a professional effect):
Avocado powder
Purple oxalis leaves

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