

CEVICHE OF SEABASS

WITH LIME AND CORIANDER

SERVED WITH

TRIBUTE

PALE ALE



*Recipes
from
Jack Stein*

CEVICHE OF SEABASS

Serves 4

Jack says: "For me, this is the perfect start to a barbeque. It's a fresh fish dish where lime juice cures the fish. Start it off as you light the barbeque, and it will be ready to eat by the time it's hot."



INGREDIENTS

- 4 100g fillets of seabass.
- 1 red onion, finely chopped.
- 2 tomatoes, deseeded and finely chopped.
- 1 medium-hot chilli, finely chopped.
- Juice of three limes.
- Small bunch of coriander.
- Tsp sea salt.

METHOD

- Skin the seabass fillets and thinly slice them at an angle.
- Place them in a bowl with the lime juice and salt and leave them to cure for 10-15 minutes.
- Add the chopped tomato, red onion and chilli, and leave for a further 5 minutes.
- Arrange on a large plate and sprinkle with chopped coriander.



Enjoy with a Tribute...

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