

# Salmon Ceviche

*One of Peter's all-time favourites, Ceviche is the ideal dish to serve with a punchy, lip-smacking New Zealand Sauvignon Blanc. In this version (found via a quick Google search), the combination of creamy salmon and avocado with zesty tiger's milk, fragrant coriander and spicy jalapeño, is unbeatable – and the perfect way to kick off an alfresco summer supper.*

## DETAILS

- Prep time: 10 minutes (plus 10 minutes marinating)
- Serves: 4

## INGREDIENTS & METHOD

500g salmon fillet (the freshest you can find)  
½ medium red onion  
Handful of fresh coriander leaves  
1 fresh jalapeño pepper, thinly sliced  
½ avocado, diced  
Tortilla chips to serve

### **Tiger's Milk**

4 limes, juiced  
1 orange, juiced  
2 cloves garlic, crushed  
2 inch piece of fresh ginger, roughly chopped  
6 coriander stems

- 1) Cut the salmon into 1.5cm dice and put in a medium-sized glass serving bowl. Keep any oddly shaped or end pieces for the tiger's milk. Season the fish with salt and refrigerate.
- 2) Cut the half onion in half and thinly slice one of the quarters. Add to the bowl of salmon along with the sliced jalapeño and coriander leaves.
- 3) To make the tiger's milk put the reserved salmon (if using), the remaining onion, lime juice, orange juice, garlic, ginger, coriander stems into a small food processor or blender. Pulse around 10-12 times until the solids are broken down but not pureed.
- 4) Add the diced avocado to the bowl with the salmon mix and strain over the tiger's milk.
- 5) Stir to combine and leave to marinate for 10 minutes (you can leave the Ceviche for up to an hour but no more or the fish will be 'overcooked'). Serve with corn chips and a cool glass of Sauvignon Blanc.