

Ceviche with Halibut

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Video Avail

Ingredients

Ceviche Marinate
2 quarts coconut milk
1 quart fresh squeezed lime juice
2 cups fresh squeezed lemon juice
2 cups yuzu juice

Ceviche
6 pounds diced California Halibut
4 tablespoons sea salt
2 bunch cilantro (chopped)

1/4 cup picked mint (chopped)
2 hot house cucumbers (small diced)
3 avocado (medium diced)

Agave Pickled Serrano and Spring Onion
2 bunch spring onions
1/4 pound Serrano peppers
1 quart white wine vinegar
1 cup agave syrup
2 cups water
1 teaspoon salt

Ceviche Marinate
Whisk together coconut milk, lime, lemon and yuzu and strain.

Agave Pickled Serrano's and Spring Onions
Bring all of the ingredients except for spring onions and Serrano's up to a boil in a medium saucepan. Once it comes up to a boil, pour liquid through a chinois or fine strainer over the Serrano's and onions and cool.

Ceviche
Dice Halibut fillets into 1/2 inch cubes and spread out into an even layer.
Take the sea salt and evenly sprinkle over the diced halibut.
Toss very gently to incorporate the salt.
Wrap with plastic wrap and let sit for at least 2 to 3 hours refrigerated.
After fish has rested, pour the marinate over the fish and let "cook/cure" for up to 3 hours or overnight.
Once ready to serve, add the diced cucumber, diced avocado, chopped cilantro and mint.
Check for seasoning, add additional salt or fresh squeezed lemon juice if needed.
Garnish with the pickled Serrano's and spring onion, cilantro flower/cress, and olive oil.
Serve with broken tostada pieces.

Recipe by JoJo Ruiz, San Diego Seafood: Then and Now

Photo by Chris Rov Costa

Video courtesy of Chef Epic

Species Group
Halibut