

Sea bream ceviche & Peruvian avocado snow



30 min prep | 4 servings

Shopping List

- 4 fine fillets of gilthead sea bream
- 4 cebettes (new onions)

Guacamole

- QS (to taste) olive oil
- QS calamansi vinegar (lemon variety)
- QS salt

Decor (for a professional finish)

- Avocado powder
- Purple wood sorrel leaves

Les Jamelles
Sauvignon Blanc

Preparation

Cut the sea bream fillets into sashimi then season them on a plate with oil, vinegar and salt. Arrange guacamole in the center of the plate and place the fish in a rosette on top of it. Put guacamole in the freezer and once it is frozen, pass it through a grater. Place the guacamole snow on the rosette and decorate with avocado powder and oxalys leaves.

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A recipe for you and one to share!

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