

## Ceviche of sea bream

4	fillets of sea bream without skin
2	lemons, juice
2	limes, juice
1	clove of garlic, crushed
30 g	ginger, thinly sliced
1	red onion, chop
½	cucumber, into small pieces
1	green chilli
1	dash of Tabasco
80 g	olive oil
30 g	passion fruit oil
4	leaves coriander
1	pinch of salt
	black pepper

- ❖ Place all the ingredients from the lemons to the chilli in a container and mix well with a blender.
- ❖ Flavour the stock with Tabasco, olive oil, passion fruit oil, coriander, salt and pepper and leave to infuse overnight in the fridge.
- ❖ Clean the fish and cut into bite-sized pieces or leave as whole fillets.
- ❖ Pour the stock over the fish fillets and marinate for approx. 1 hour.
- ❖ Remove the fish fillets from the stock and arrange on the plate.
- ❖ Decorate the plate with apple chutney, radish wheels and cress.

Andrea und Markus Sprenger – von Siebenthal  
Hosts at the Golfhotel Les Hauts de Gstaad & SPA

