



Recipe 2 – White fish ceviche with Oyster Leaves, Salty Fingers® and BlinQ Blossom®

Servings

Two

Ingredients

- 80 g Fresh monkfish fillet (or any other boneless skinless white fish)
- ½ x Lemon zest and juice
- ½ x Lime zest and juice
- ½ x Orange zest and juice
- ½ x Passion fruit scraped
- ¼ x Pink grapefruit segmented cut into three
- ¼ x Piece red onion
- 1 pinch Fine sea salt
- 2 pieces Salty Fingers®
- 2 pieces BlinQ Blossom®
- 2 pieces Oyster Leaves

Method

- Finely slice the fish and lay in one layer onto a flat plate/tray.
- Zest and squeeze the citrus fruits into a small bowl, adding the grapefruit cut segments, passion fruit, thinly sliced red onion and pinch of sea salt. Mix and spoon over the top of the fish – this will cook or cure the fish.
- Cover and set aside in the fridge for at least 30 minutes until the fish has turned opaque – it's now cooked/cured and is safe to eat.
- Divide the fish between two small serving plates and place the Salty Fingers®, BlinQ Blossom® and Oyster Leaves on top.
- Taste and then write down how you think the dish tastes, describing the different elements.