

# COD AND SHRIMP CEVICHE

4 Portions | Preparation time 45 min

## INGREDIENTS

1 cod tenderloin

6 pieces / shrimps

Lamb's lettuce

1 piece / raspberry tomato

1 piece / avocado

## MARINATE

Juice from one orange

Two lime juice.

Two-lemon juice.

2 pieces / passion fruit

1 piece / red onion

½ chilli peppers

1 tablespoon / fresh coriander

Salt, pepper

## INSTRUCTION

Ceviche is nothing more than a salad of raw seafood or fish flooded with citrus juice. As a result, the protein in fish and seafood is cut and can be eaten raw.

For ceviche, we use only fresh seafood and fish. We never make it out of frozen food.

For this recipe we use relatively small shrimps, large ones will cut for a very long time. If you

## PURCHASE LIST

Cod tenderloin

6 fresh shrimps

Lamb's lettuce

Raspberry tomato

Avocado

Orange

2 limes

2 lemons

2 passion fruit

Red onions

Chilli pepper

Coriander

do not get small shrimps, I recommend cutting the larger ones in half. Wash fresh shrimps, then rip off the heads and take off the shells. Remove the intestine from the shrimps. Rinse under running water and put on an iced platter. Do not throw away the heads and shells of the shrimps and prawns, but prepare an infusion from them, which you should use for another recipe. The recipe for decoction from heads and shrimp shells can be found [here](#).

Wash, dry and dice the cod sirloin. The pieces must be similar in size so that the cod can marinate evenly. We also put the cod on ice.

Squeeze the juice out of oranges, lemons and lime. Pour the juice from the fruit into a bowl, in which the ceviche will be cut. Add the pulp from two passion fruits to the juice. Peel the onion, wash and cut into feathers. Wash the chilli peppers and cut them into small cubes. Chop the fresh coriander. Season the marinade with salt and pepper, mix in the marinade. Put the sliced cod and shrimp into the marinade and leave in the fridge for about 20 minutes. - Depending on the size of fish and shrimps.

While the meat is marinated, prepare the remaining ingredients. Wash, dry and place the lamb's lettuce on plates. Scald raspberry tomato, peel from the skin and cut into cubes. Place it on the lamb's lettuce. Peel and dice the avocado. You can add some avocado to the marinade and add the rest to the lamb's lettuce and tomato.

Take the marinated shrimps and cod out of the fridge and put them on a plate of vegetables. Fish out avocados and red onions as well. Translating cod and shrimps we add a little bit of marinade to the vegetables.

Eat Ceviche immediately after preparation.