



This is how Red Vieja Fish Ceviche, by chef Fabio Santana, is made

INGREDIENTS

For 4 people

4 red vieja fish, each weighing 400g

6 limes

1 red pepper

1 green pepper

1 leafy coriander twig

1 red onion

salt and pepper

5g soya lecithin

100ml maracuyá purée

50g white sugar

10ml water

1 fresh chilli pepper

Decorative edible flowers

COOKING METHOD

Clean the vieja fish without taking the scales off, take out the two loins and put the skin aside for the final decoration.

With the water and the juice from the two limes add the soya lecithin and blend well. Store.

Dice up Brunoise style the red pepper and green pepper, coriander and chilli pepper without the pips in. Mix all the ingredients in and put aside.

Make a juice out of the remaining 4 limes.

In a warm pan reduce the maracuyá puré with the sugar to half its volumen until it reaches a treacle-like consistency. Store.

Cut up the vieja fish loins in even pieces in a mirepoix mix, pour the lime juice over them, add salt and pepper, and after two more minutes, add the pepper mix.

Cut up the onion into fine slices. Store.

Blend the mix of lime, water and soya lecithin into a consistent mash.

SETTING UP THE DISH

Form a ring with the fish skin, fill the skin with the fish mix, and place the onion rings on top.

Add the finishing touches with lime and some edible flowers.

Paint the dish surface with the maracuyá treacle.