



## **This is how 'Ceviche of Canarian Sea Bass with Pineapple from Gáldar and Langoustines', by chef Wolfgang Groabuer, is made**

### ***INGREDIENTS***

*For 4 people*

*200 gr sea bass fillets*

*4 langoustines*

*1 small sugar coated pineapple*

*juice made from 2 blood oranges*

*juice made from 1 lime*

*10 slices of peeled blood oranges*

*4 slices of peeled lime*

*50 gr red onion rings*

*80 gr finely chopped fennel*

*1 spoonful of fresh pomegranate pips*

*1 spoonful of soya caviar*

*1 spoonful of lemon caviar*

*2 spoonfuls of extra virgin olive oil*

*Coriander*

*Maldon salt from Pozo Izquierdo and crushed white pepper*

### ***COOKING METHOD***

Blend the orange and lime juice, oil, salt and pepper to make up the fish marinade.

Cut up the sea bass into fine strips with the skin off, and add to the marinade. Allow to soften for 10 minutes.

Peel the sugar coated pineapple and cut it up into small slices.

Steam the peeled langoustines for 2 minutes with salt and pepper.

Add to the marinade.

Strain the fish and the langoustines from the marinade and use the left over juice to soften the onion and the fennel.

Put together on a dish and decorate with fresh coriander leaves along with the soya and lemon caviars, and the fresh pomegranate pips.