



Recipes by Hubert Keller

Shrimp and Salmon Ceviche

Ingredients:

(Yields: Makes 4 servings)

- 3/4 pound salmon fillet, diced small
- 3/4 pound small shrimp, uncooked, peeled, deveined, head and tail removed
- 1/2 cup cilantro, chopped
- 2 serrano chilies, halved, cored and sliced thinly.
- 1 tomato, peeled, seeded, and diced small
- 1 avocado, peeled, seeded, and diced small
- 1 red onion, peeled and diced small
- 1/4 cup lime juice
- 1/4 cup lemon juice
- 1/4 cup orange juice
- 1 teaspoon salt
- 1/2 teaspoon pepper
- 1/4 cup olive oil

Directions:

Ceviche is a famous South American seafood appetizer in which the acid of citrus juice actually cooks the fish. This recipe is unique in that it calls for salmon along with the more traditional shrimp and has a supporting cast of ingredients that are bursting with bold, refreshing flavors. 1. Add all the ingredients into a mixing bowl, and stir very gently with a spatula, until the ingredients are well incorporated. Drizzle the olive oil over the mixture.

Cover and refrigerate 1 to 2 hours, until the acid has cooked the shrimp and salmon. The shrimp and salmon should be opaque.

To serve, cut an avocado in half and remove the seed. Spoon ceviche into the whole where the pit was, and serve with pita bread. Alternatively, you can serve the ceviche in small martini glasses, garnish with chives and serve pita bread on the side.

Note: it's important to keep the raw seafood chilled until ready to combine with other ingredients.