



The Fusion of Peru



TROUT AJI AMARILLO CEVICHE

"Ceviche de Trucha con Aji Amarillo"

by Chef Santiago Vargas

SERVINGS: 4

PREPPING TIME: 15 MIN

COOKING TIME: 20 MIN

Ingredients

1lb Sunburst Fresh Trout

1lb lime

1/2 small purple onion

1 Aji Amarillo

1/2 cup fresh coriander

1 tsp ginger minced

Salt and pepper to taste

1 medium sweet potatoes

1 cup Cholo (andean corn)



Directions

Wash and dry the fish. Cut the fish into cubes of approximately 2 cm.

Place the sweet potatoes in a saucepan and cover with water. Simmer until are easily pierced with a fork, then drain, and set aside to cool to bo lo room temperature. Place the sliced onion in a bowl of water add a pinch of salt, let stand 10 minutes, then drain and set aside.add to the blender small pcs of onion, the celery, cilantro, garlic, 1/2 cup of lime juice, salt and pepper!

Lets marinate the trout with chopped garlic, salt and pepper and then leche de tigre and squeeze lime

Notes:;
