Sea bass ceviche



Ingredients

10

- 500 g sea bass fillet
- 6 g Bresc Red chilli puree
- 1 lime
- 1 lemon
- 6 ml sea water
- 13 g coriander, chopped
- 10 salty fingers
- 6 g furikake (Japanese sprinkles)

Preparation method

Grate the lemon and lime and squeeze them. Mix the peel and juice with the sea water. Then, add the red chilli and the coriander.
Slice the fish, season with salt and pepper and put them in the marinade. Chop half the salty fingers finely. Place the slices of fish in a tiny bowl or small plate and drizzle some of the marinade over them. Season with salt, pepper and top off with the salty fingers.

Used Bresc products



Bresc Red chilli puree
450g

Bresc BV Jakobsstaf 6 4251 LW Werkendam The Netherlands T. +31 (0) 183 200 000