

CEVICHE

A beautifully fresh dish where the citric acid in the lime juice actually 'cooks' the fish, giving you a fresh, fragrant and healthy dish perfect for lunch or a light summer supper.

Ingredients:

1 lb	Firm, fresh, thick cod fillet – without the skin
1	Quantity of Marinade
2 tbsps	Finely chopped red onion and fresh coriander

Marinade:

Take the juice of three limes and the zest and peel on 1 lime finely chopped and add to an equal quantity of [Facing Heaven Jalapeno Sauce](#).

Method:

Lay out a sheet of Clingfilm 2.5 times the length of the cod fillet, coat the middle section with a thick layer of marinade. Lay the cod fillets on this and cover with the rest of the marinade, wrap tightly and seal using some Clingfilm if necessary.

Massage marinade into the fillets and place in a refrigerator for 4 hours, or until the flesh has turned from opaque to white, turning and massaging at least once during this period.

When the citric acid has finished 'cooking' the fish, unwrap, plate and dress with the red onion and coriander. Serve with baby salad leaves dressed with jalapeno sauce and extra virgin olive oil mixed half and half.

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