

## JALAPENO MARINADE

A perfect marinade for fish – and makes a delicious base marinade for creating Ceviche.

Ingredients:

For marinade use equal amounts of:

Facing Heaven Jalapeno Sauce  
Freshly squeezed Lime Juice

To dress:     Maldon Sea Salt  
                  Olive Oil

Method:

Whisk the Jalapeno Sauce and lime juice together until combined and use to marinade any fish fillets.

To create Ceviche, marinade the fillets of Cod, Monkfish, Salmon or Prawns in a bowl covered with the marinade for 12-24 hours in a refrigerator until 'cooked'. The citric acid in the lime juice and in the sauce will 'cook' the fish, turning the opaque flesh to an ivory-white colour – or pink in the case of the salmon. Serve the Ceviche drizzled with the olive oil and Maldon sea salt for crunch.

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