

Classic Ceviche

Fresh and vibrant Peruvian ceviche with fish marinated in citrus juices, onions, cilantro, and peppers. Perfect appetizer ready in 10 minutes.

10 min

PREP

10 min

TOTAL

8

SERVINGS

Easy

DIFFICULTY

Ingredients

- 450 g fish
- 1 bell pepper
- 1 red onion
- 2 tomato
- 1 cup lime juice
- 3 tbsp orange juice
- 3 tbsp cilantro (coriander)
- 1 avocado
- 1 garlic
- 1 jalapeno pepper
- 1 pinch sea salt
- 1 pinch black pepper

Instructions

- 1 Prepare the fish**

Cut 450g fresh white fish into uniform 1.25cm (½-inch) cubes, removing any bones, skin, or dark flesh. Place the fish cubes in a non-reactive glass or ceramic bowl.
- 2** Pour 1 cup fresh lime juice over the fish cubes, ensuring all pieces are completely submerged in the citrus juice.
- 3** Add 3 tablespoons fresh lemon juice and 3 tablespoons fresh orange juice to the bowl.

4 **Add aromatics**

Finely dice 1 red onion and add to the fish. Mince 2 garlic cloves and finely chop 1 chili pepper, then add both to the bowl.

5 Season with 1 pinch salt and 1 pinch black pepper. Gently stir all ingredients to combine evenly.

6 **Marinate**

Cover and refrigerate for 15-20 minutes, stirring every 5 minutes, until the fish becomes completely opaque and firm to the touch.

7 **Final assembly**

Dice 1 avocado and 1 tomato into small cubes. Gently fold them into the marinated fish along with chopped fresh cilantro.

8 Taste and adjust seasoning with additional salt, pepper, or citrus juice as needed. Serve immediately in chilled bowls.

Tips

Use sushi-grade fish from a trusted fishmonger and inform them you're making ceviche. The quality of fish is paramount for both safety and flavor.

Cut fish into uniform, bite-sized pieces (about 1/2 inch) for even 'cooking' and easy eating. Larger pieces may not cure properly in the acid.

Don't over-marinate the fish. 15-30 minutes is typically sufficient - longer marination can make the fish tough and rubbery.

Dice onions very finely to avoid overwhelming bites. Red onion works best as it's milder and adds beautiful color to the dish.

Use fresh cilantro generously - it's essential for authentic flavor. Remove thick stems but keep tender ones for added texture.

Balance your citrus juices by mixing lime and lemon. Taste as you go and adjust acidity to your preference.

Add avocado just before serving to prevent browning and maintain the best texture and appearance.

Chill all ingredients beforehand and serve the ceviche ice-cold for the most refreshing experience.