

Chilean ceviche

1100 grams of salmon cut into cubes
juice of 4 lemons green (large)
a medium red onion cut into cubes
coriander fine cut

And then we mix the
onion cilantro salt fish and juice of lemon leave 15~20 minutes and add the rest of lemon and
a little more salt mix and serve cold

Ceviche Guatemala

1100 grams of salmon cut into cubes
juice of 4 lemons green (large)
a medium red onion cut into cubes
capers a spoon of tea cut thin
cilantro cut fine
4 peeled tomatoes and without medlar cut into cubes fine
1 avocado cut into cubes means fine
add English Worcester sauce
soy sauce

And then we mix the
onion cilantro salt fish and juice of lemon, Worcestershire sauce, capers , tomatoes, the
avocado leave 15~20 minutes and add the rest of lemon and a little more salt ,mix and serve
cold

Peruvian ceviche

mix in the mixer
juice of 4 lemons green (large)
a red onions medium cut
a red chile
two cloves of garlic
a small ginger pice 2cms cube
A branch of celery fine piceds
60ml coconut milk
this mixture add it to

2200 grams of salmon cut into cubes
cilantro cut thin and onion
add the juice of 3 lemons
leave 15 ~20 minutes then mix and serve fresh

This dish is accompanied by sweet potato and boiled corn and Corn (Cancha from Peru)

I very much regret, have to leave so soon and not being able to share with you a group very
fun, was a soirée very pleasant and very good food, any doubt or question I am available
by whatsapp [+32475914626](https://wa.me/32475914626)

Orders are also available...

to my phone [0032471962553](https://wa.me/0032471962553)

Happy Easter and to rest next to yours, best regards
Maurizio