

HOT TIP Make friends with your fishmonger! He or she will point you toward the freshest fish (look for firm flesh and clear, round eyes) and let you know which picks are sustainable.

CEVICHE

With Peru fast becoming a culinary destination, chefs are getting inspired by the country's bold flavours and fresh seafood. Ceviche is a classic Peruvian dish, and a great place to start. Four chefs share their signature recipes and best advice on making it at home.

Text by **KARON LIU** | *Photography by* **STACEY BRANDFORD**
Food styling by **ASHLEY DENTON** | *Produced by* **STACEY SMITHERS**

*Pinch bowl, Speck + Stone;
knife, La Merceria; reamer,
Rustica Tabletop.*



Chef de cuisine/executive chef
Riccardo Bertolino, Maison Boulud
at the Ritz-Carlton Montreal

“I LIKE A MILD SPICE, LIKE A PIQUILLO.
YOU DON'T WANT TO KILL THE FLAVOUR
OF THE FISH WITH TOO MUCH SPICE”



Plate, William
Ashley China.

FULL RECIPE PG. 118

CLASSIC PERUVIAN CEVICHE

SIX SIMPLE STEPS TO MASTERING THE DISH

SNAPPER

+

LIME,
MANDARIN
& LEMON
JUICES

+

PIQUILLO
PEPPERS



1.

CUT the fish into ¾" cubes. If the pieces are too big, the marinade won't absorb; too small, and the fish may overmarinate.



2.

PREPARE the marinade by mixing the citrus juices with apple cider vinegar, a pinch of salt and coriander roots.



3.

MARINATE the fish for 20 minutes. Watch the timing! Left for too long, the fish falls apart and tastes chalky.



4.

MAKE the dressing. While the fish is marinating, prepare all dressing ingredients and mix in a separate bowl.



5.

SEASON the marinated fish with salt, pepper and the zest from two or three different citrus fruits.



6.

TOSS fish with chives and cilantro leaves. Divide into bowls, add dressing and serve (see top).



PREP TIME
25 minutes
TOTAL TIME
45 minutes



Chef Adam Hynam-Smith,
El Gastrónomo Vagabundo,
Niagara, Ont.

RECIPE PG. 118

SCALLOP & ZHOUG CEVICHE

"THIS CEVICHE LETS THE SCALLOP TAKE CENTRE STAGE, BACKED BY THE ZESTY KICK OF ZHOUG. ONION AND AVOCADO ADD CRUNCH AND CREAMINESS WITHOUT STEALING THE SHOW"



PREP TIME

15 minutes

TOTAL TIME

25 minutes

SCALLOPS + LIMES + ZHOUG

HOT TIP It's customary to drink the leftover marinade, called *leche de tigre* or tiger's milk. In Peru, it's served in shot glasses right before a meal.



Glasses, Angus & Company; spoons, Rustica Tabletop.

HOW TO: ZHOUG

This spicy blend of cilantro, chilis, garlic and caraway is a Middle Eastern condiment used most commonly in Israel and Yemen.

- 2 tsp caraway seeds, toasted
- 1 bunch cilantro
- 1 clove garlic, peeled
- 1 red bird's-eye chili, stem removed
- 3 tbsp cold water
- Kosher salt, to taste
- Fresh cracked pepper, to taste

1. Using mortar and pestle, finely crush caraway seeds. Set aside at room temperature.
2. In blender, combine cilantro, garlic, chili and water. Purée until smooth. Transfer mixture to bowl. Add crushed caraway seeds and mix well to combine. Season to taste with salt and pepper.
3. Use immediately or transfer to airtight container, cover surface with plastic wrap, and store in refrigerator up to 1 week.

Photography by Mike McCall (portrait)

HOT TIP Save the leftover zhoug! This versatile, pesto-like condiment goes well with lamb, chicken and beef, and will give your wraps and sandwiches a tasty zing.

Mortar and pestle, bowl, Crate & Barrel.





Executive chef
Ned Bell, Four Seasons
Hotel Vancouver and
Yew Seafood + Bar

RECIPE PG. 118

PRAWN CEVICHE

"I LIKE MY CEVICHE SPICY AND TART. I LOVE USING B.C. SPOT PRAWNS – THEY HAVE A FIRM, MEATY TEXTURE AND JUST SOAK UP THE MARINADE"



PRAWNS
+
LIMES
+
JALAPEÑOS



PREP TIME
15 minutes
TOTAL TIME
25 minutes

Bowls, plates,
Rustica Tabletop;
spoon, Zig Zag.

RAISE YOUR GLASS

These refreshing drinks are a perfect match for any ceviche.



FRANK + DEANO

A grapefruit-infused tiple plays up the flavours of a sour marinade.



LIMONADA DE COCO

A refreshing coconut limeade native to Colombia, this drink easily tempers a particularly spicy ceviche. **Glass, Rustica Tabletop.**



CLASSIC MARGARITA

Lynda Reeves' easy marg is the ideal companion for this Latin snack. **Glass, Angus & Company.**

RECIPES PG. 119

SEA BREAM

+
LIME,
ORANGE
& LEMON
JUICES
+
TAMARIND



Chef Grant van Gameren,
Bar Isabel, Toronto

RECIPE PG. 119

SEA BREAM CEVICHE

"OUR SPIN ON THE CLASSIC CEVICHE HAS TAMARIND, WHICH ADDS A SWEETNESS AND A BIT MORE ACIDITY"



PREP TIME
15 minutes
TOTAL TIME
30 minutes



Plates, Speck
+ Stone; glass,
Rustica Tabletop.

HOT TIP Cube your fish instead of slicing it; you'll be cutting against the fibres, yielding a more melt-in-your-mouth texture.

Photography courtesy of Four Seasons Hotel Vancouver (Ned Bell portrait)/John Cullen (Grant van Gameren portrait)

