

Cerviche de Checo

Yield: 8 serves | **Prep:** 25 min | **Cook:** 2 hr | **Source:** thestranger.online

The beauty of a fresh and vibrant ceviche as a summer appetiser, is that it works with almost any fresh fish fillet with a mild flavour, and there is no cooking involved, the citrus marinates the fish so ensure you have plenty of limes to hand.

Ingredients

- 1 lb fish (fresh, bass is a good choice)
- 1 ½ cups lime (juice)
- 1 onion (sliced)
- 2 tomatoes (salad, sliced)
- 1 chilli (red, sliced)
- 1 chilli (green, sliced)
- ½ cup coriander (chopped, plus leaves for garnish)
- ½ cup olives (Manzanilla)
- 2 tbsp oil (olive, extra virgin, optional)
- Salt to taste
- 3 tbsp orange juice
- 2 avocados
- 1 Tortilla (crisps, optional)

Notes

We have created this offering in honour of Sergio (Checo) Pérez was born in Guadalajara, Mexico who quit Formula One at the end of 2024.



Instructions

1. You could dice your fish or you could thinly slice, carpaccio style, approximately 3/4 to 1cm, it gives a larger surface area so enables the marination time to be halved without damaging the fillet. Here we have diced.
2. In a glass bowl, combine the fish, the lime juice, red chilli and the onion. Ensure you use enough juice to cover the fish and allow it to float freely; not enough juice means unevenly marinated / cooked fish.
3. Cover and refrigerate for about 90 minutes, until the fish no longer looks raw when broken open. Drain the fish in a colander.
4. In a large bowl, mix together the tomatoes, green chilies, coriander, olives and any optional olive oil. Stir in the fish and season with salt to taste.
5. Add the orange juice or sugar then cover and place in the fridge if not serving immediately.
6. Just prior to serving, dice and gently fold in the avocado.