

Peruvian Ceviche

When last in Miami returning from Costa Rica, we had several hours to kill in downtown Miami and, just by great luck, came across a high-end Peruvian ceviche restaurant. We were surprised at the variety of sauces served on the ceviche and wanted to learn more. This recipe comes from *The Fire of Peru* by Ricardo Zarate.

Leche de Tigre (half is plenty)

2 Tbsp roughly chopped firm white fish (stripped bass, yellowtail, halibut)
1 large clove garlic, quartered
½ inch piece of ginger, peeled and roughly chopped
¼ stalk (top) of celery, with leaves
2 Tbsp red onion
¾ cup lime juice
1 1/2 Tbsp kosher salt
[5 small ice cubes]

Blend first five ingredients with some lime juice. Then add remaining juice and salt. For spicy, add 1½ Tbsp aji amarillo.

Ceviche (seafood in 3/8 inch cubes)

sea scallops
baby squid bodies and tentacles
shrimp
firm white fish (stripped bass, yellowtail, halibut)
Aji amarillo leche de tigre

red onion dice
jalapeno dice

garnish: avocado, cancha, cilantro

Momentarily blanch the squid [and scallops]. Boil shrimp for 1 minute. Combine seafood and leche de tigre. Add dice. Garnish.

Cancha (toasted corn)

½ cup canola oil

1½ cups dried maiz cancha

1 Tbsp+ coarse sea salt

In dutch oven with lid, heat oil until very hot. Add corn, stir, and cover. Turn down to medium-high and cook for 3-4 minutes, shaking occasionally, until corn pops vigorously and then slows. Remove from heat for a minute and inspect; if still yellow, cook for another minute. If dark golden brown, remove to bowl, salt, and cool for 20 minutes. Serve. Keeps for a week covered at room temperature. Can spice with ½ tsp paprika and 1 tsp lime zest; or cayenne.