

By: Miguel Ángel Mateos



CookinBig

Bass Ceviche with Purple Garlic, Tomato and fried Cassava.



DIFFICULTY
EASY



COOKING STYLE
FUSION



AMOUNT
4 SERVINGS



TYPE OF DISH
SECOND COURSE



PREPARATION TIME
30 MINUTES



GARLIC TYPE
PURPLE

Ingredients

- 2 cloves of 'Big Garlic' purple garlic
- 500g of clean bass
- 100g of raft tomatoes
- Extra virgin olive oil
- 1 small red onion
- 1 bunch of fresh cilantro
- 1 cassava
- 2 limes
- Fine salt
- Sunflower oil (for frying)

STEP BY STEP



1. Peel the garlic cloves and chop them into fine pieces. Place them in a bowl and add the lime juice, so that they can marinate in the lime.
2. Peel the cassava as well and fillet it into thin slices with the help of a peeler. Heat up the sunflower oil in a frying pan, and when it reaches a moderate heat (neither very hot nor very cold), put the cassava in and brown it until it is firm, but not too strongly coloured.
3. Peel the tomato (or don't, it's up to you) and cut it into roughly equal cubes.
4. Peel the onion, and cut it into julienne strips, i.e. the thinnest strips possible, and separate them out.
5. Separate the leaves from the cilantro stalks and chop them up finely, respecting the cubes, but without crushing them too much, so as not to lose the juice.
6. Fillet the bass into small cubes, to suit your taste, and make sure that no traces of skin, fat or bones remain.
7. Add everything to a bowl, add a pinch of fine salt, a drizzle of extra virgin olive oil and the remaining ingredients. Stir well so that the ingredients mingle. You may wish to try adding salt, lime or cilantro to taste.

FINISHING THE DISH

8. Place the perfectly seasoned ceviche on a dish, deep plate or bowl, and finish by decorating it with crispy fried cassava.

CHEF'S TIPS Miguel Ángel Mateos:

- It's a finely prepared, very nice dish that lets you enjoy some good fresh fish, which will surprise all those people who might at one time have said, that they would never eat raw fish. It's actually fish marinated with lime juice and it's really marvellous.
- You can use other types of fish such as sea bass, sea bream... or other seafood like crawfish, shrimp...
- Marinating the raw garlic in the lime juice (you should leave it for a few minutes) gives a really attractive, nice mix of flavours, as the garlic catches the flavour of the lime and vice-versa.
- Ideally, you should not mix the bass with the lime until a couple of minutes before tasting it, so that it can keep the texture and flavour that you get with this type of fresh fish.
- With this recipe, it's important that the bass be as fresh as possible. You should aim to buy it and eat it on the same day.