

Tilefish Ceviche



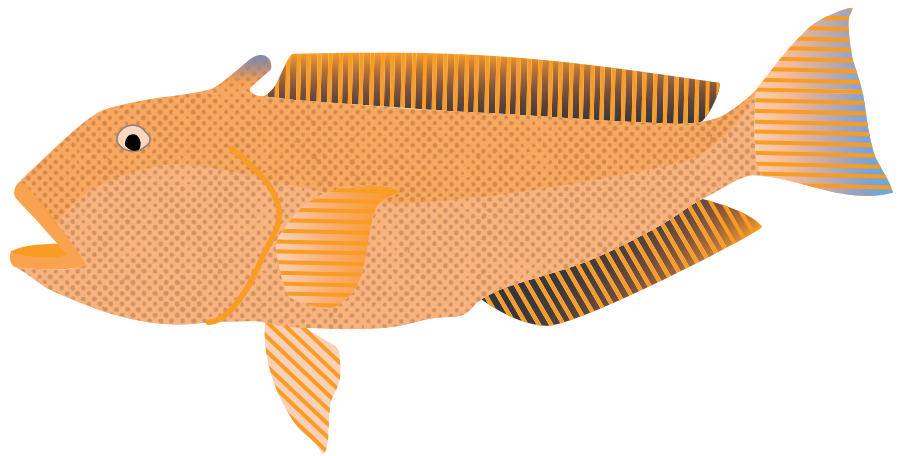
Recipe courtesy Chef Tamie Cook

YIELD: 4 APPETIZER SERVINGS



INGREDIENTS:

- 1/2 cup fresh pineapple juice
- Zest from half an orange
- 1/4 cup freshly squeezed orange juice
- 3 tablespoons freshly squeezed lemon juice
- 2 teaspoons aji amarillo paste
- 12 ounces tilefish filet, cut into 1/2-inch pieces
- 1 large shallot, minced
- 1 large clove garlic, minced
- 3/4 cup finely diced jicama
- 1 red bell pepper, finely diced
- 1 tablespoon chopped fresh parsley
- 1 avocado, peeled and diced
- Salt to taste
- Cucumber slices or lettuce leaves, for serving



Place the pineapple juice, orange zest, orange juice, lemon juice and aji amarillo into a lidded glass jar and shake to combine. Place the fish in a glass mixing bowl, add the shallot, garlic and 1/2 of the liquid from the jar and gently toss to combine. Reserve the remaining liquid in the refrigerator until ready to use. Cover the surface of the fish directly with plastic wrap and refrigerate for 1 hour.

Transfer the fish to a colander to drain. Rinse the fish with cold water and set aside to drain for 5 minutes. Add the jicama, bell pepper, parsley, avocado and reserved juice and toss to combine. Taste and season with salt as desired. Serve immediately with cucumbers and or lettuce leaves for scooping.