

LOBSTER CEVICHE WITH FINGER LIMES

RECIPE CARD



INGREDIENTS

SERVES 4 - AS A STARTER

2 FRESH RAW LOBSTER TAILS (APPROX. 500 GRAMS)
1/2 CUP OF LIME OR LEMON JUICE
2 TSP GARLIC, CRUSHED
1 TSP RED CHILLI, CHOPPED
SALT AND FRESHLY GROUND BLACK PEPPER
2 CUPS OF SMALL FRISSEE SALAD GREENS
OLIVE OIL
2 FINGER LIMES

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PREPARATION

LOBSTER PREP

SLICE THE TAIL OF THE LOBSTER INTO THIN SLICES AND PLACE IN A BOWL. ADD THE LIME OR LEMON JUICE, GARLIC, CHILLI AND SEASONING. STIR AROUND AND LEAVE TO SIT FOR NO MORE THAN 30 MINUTES. DRAIN OFF EXCESS LIQUID IN ANOTHER BOWL. RESERVE LIQUID.

PRESENTATION

ADD THE SALAD GREENS AND A GENEROUS POUR OF OLIVE OIL TO THE LIQUID AND TOSS TO COAT THE GREENS.
PILE THE CEVICHE ONTO SMALL SERVING PLATES AND TOP WITH A NEAT PILE OF GREENS.
CUT THE LIMES IN HALF ACROSS AND SQUEEZE OUT THE CONTENTS INTO A SMALL BOWL SO YOU CAN REMOVE ANY SEEDS.
SPRINKLE THE FINGER LIME CAVIAR OVER THE CEVICHE AND SERVE.