

# Peru: The Cookbook

## Ceviche Clásico

### Classic Ceviche



**Serves:** 4

**Preparation Time:** 10 minutes

**Always use firm-fleshed white fish, without skin and bones, to prepare classic ceviche. Avoid oily or fatty varieties of fish.**

4 × 6-oz (175-g) white fish fillets (such as sole or grouper)

2 cloves garlic, very finely chopped

2 teaspoons chopped red chilli  
juice of 10 small lemons

1 teaspoon picked coriander leaves

2 or 3 ice cubes

1 red onion, sliced into crescents  
salt and pepper

**To serve**

1 corn cob, cooked and kernels removed

½ sweet potato, boiled and sliced

The definitive Peruvian cookbook, featuring more than 500 traditional home cooking recipes from the country's most acclaimed and popular chef, Gastón Acurio.

One of the world's most innovative and flavourful cuisines, Peruvian food has been consistently heralded by chefs and media around the world as the "next big thing." For the first time, people will be able to bring the flavours of one of the world's most popular culinary destinations into their own kitchen.

Ceviche is possibly the most common export of Peruvian cuisine and popular with both home cooks and experienced chefs alike.

**Cut the fish into ¾-inch/2-cm cubes, place in a bowl, and season with salt and pepper. After 1 minute, add the garlic and red chilli. Mix together well.**

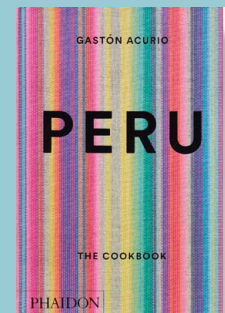
**Pour over the lemon juice and add the chopped coriander leaves and ice cubes. Stir and let stand for a few seconds. Add the red onion and remove the ice cubes. Mix together and adjust the seasoning to taste.**

**Serve in a large shallow bowl with cooked corn kernels and boiled sweet potato slices.**

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Taken from...

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by *Gastón Acurio*



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