



Tuna and Halibut Ceviche

Ingredients:

1lb Tuna large cubed
1lb Halibut medium size cubed
1/4 cup soy sauce
1 slice jalapeno
1/4 yuzu juice*
1/4 cup super virgin olive oil
1/2 cup Sake
1/2 cup cubed jicama
2 tbsp sugar

Directions:

Combine the sugar, sake, one-half of the chopped jalapeños, and soy sauce
Bring all to a boil, reduce temperature and allow to slowly reduce until thickened

Set aside and chill

Salt the tuna and halibut with 1 tbsp of kosher salt, allow to cure for 30 min (covered, in refrigerator)

Mix the fish with yuzu juice, olive oil, jicama, sliced jalapenos and marinate for at least 5 minutes

Plate the bottom of the bowl with a smear of the soy sauce, mix the fishes with jicama drizzle and olive oil

Garnish with fresh cilantro