

# EDUARDO RUIZ - CEVICHE DE CORAZON

## INGREDIENTS

### FOR THE CEVICHE BASE

1lb	white shrimp (preferably from Baja Mexico), cleaned
1lb	Octopus (raw)
4 ea	English cucumbers (peeled, cored, brunoise)
3 ea	red onion (brunoise)
2	bunches of cilantro (roughly chopped)

### For the Vinaigrette

45g	ginger (peeled)
15g	garlic
13g	sugar
130g	monggo soy sauce
3g	salt
185g	lime juice (freshly juiced)
25g	grapeseed oil

### FOR THE GARNISH

4oz	raw peanuts
2oz	grapeseed oil
½tsp	crushed chile de arbol

## DIRECTIONS

### CEVICHE BASE PREPARATION

Shrimp: rinse shrimp in ice water, slice in half lengthwise and refrigerate.

Octopus: Cook octopus in bouillon or seafood stock at a light simmer for 1 hour. Let octopus cool to room temperature, then place in refrigerator for 2 hours to cool. Take octopus out of refrigerator and cut into small pieces.

Refrigerate.

### TO MAKE VINAIGRETTE

Place ginger, garlic, sugar and salt into a food processor. Pulse for for 2 minutes, add soy sauce and lime juice, and pulse. While food processor is running, drizzle in grapeseed oil to emulsify vinaigrette. Place aside.

### PEANUT CHILI OIL GARNISH

Preheat oven to 350f. Roast raw peanuts in oven for 10 minutes, rotating half way through. Cool peanuts. Heat a heavy bottomed pan until smoking. Place roasted peanuts in pan for about 20 seconds, until burnt on one side. Remove from pan and let cool. Place peanuts in a bowl, pour grapeseed oil over peanuts, and stir in chili de arbol.

### PUTTING THE DISH TOGETHER

Place shrimp, octopus, cucumbers, onions and cilantro in to a bowl. Add vinaigrette and stir well. Place bowl in refrigerator for 30 minutes. Place dressed ceviche in serving bowl and garnish with burnt peanuts in chili oil. Serve with chips or tostadas.