

CEVICHE SEA BREAM

INGREDIENTS

200 g of sea bream fillet, skin removed and bones chopped into small cubes

10 g of coriander leaves, chopped

1 lemon, juice only

1 small fresh red/green hot pepper, chopped into small cubes

2 tbsp olive oil

1 tomato, chopped into small cubes

1/2 shallot, chopped into small cubes

4 Kalamata olives, chopped

Pinch of sea salt

10 slices of sourdough bread

DIRECTIONS

1. Place the fish into a mixing bowl with the salt and lemon juice and mix together.
2. Add the chopped pepper, tomato, shallot, olives and olive oil. Taste to see if more salt/oil is needed.
3. To serve, place the ceviche on the sliced bread and enjoy.