

Barramundi ceviche

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Looking for a next level summer appetizer? Try this Barramundi Ceviche with Avocado!

Serves 6

- 300g skinless barramundi, sliced into 3cm long x 4mm slices
- 2 ruby grapefruit
- Pinch of salt
- 2 tbsp lemon juice
- 1 long green chilli,
• finely sliced
- 2 eschalot, finely diced
- 50g fermented turnips
- 1 cup coriander leaves
- 3 tbsp extra virgin olive oil
- 3 avocados

Peel grapefruit, segment filaments and cut each slice in half, collecting all juice from the leftover pith.

Combine In a bowl with the barramundi, salt, lemon juice and sit for 10 mins. Then add chillis,

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eschalot, coriander and fermented turnips.

Slice avocados into 6 long wedges and arrange in the centre of six entrée plates or bowls, place ceviche in the centre on top of the avocado and serve as an entrée or a part of a shared meal.

Scatter with coriander.

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