

Mexican salmon ceviche with guacamole & corn chips

Ingredients: (Serves 4 as canape)

400g skinless, sashimi-grade salmon, cut into 1cm dice

juice of 2 limes

2 tomatoes, diced

½ red onion, finely diced

1 fresh jalapeno, finely diced

½ bunch of coriander, leaves picked and finely chopped

1 tablespoon olive oil

pinch of salt

2 avocados

¼ cup sour cream

Method:

1. Combine salmon and juice of 1 lime in a medium, non-reactive bowl. Set aside for 10-12 minutes or until salmon turns opaque.
2. Meanwhile, combine tomatoes, red onion, jalapeno, coriander, oil and a pinch of salt in a medium bowl. Set aside for flavours to develop, then when ready stir through salmon.
3. Halve the avocados, remove the seeds and scoop out the flesh into a small food processor. Blitz together with sour cream and juice of second lime until smooth. Season with a pinch of salt.
4. Transfer guacamole to a plate, top with ceviche mixture and corn chips to the side.