



SALMON CEBICHE

Category:
Starters

Ingredients for 12 persons :

Diced fillet of salmon – 360 gr
Julienne of onion – 40 gr
Chopped parsley – 5 gr
Chopped coriander – 2 gr
Brunoise of green pimento – 1 gr
Brunoise of celery – 30 gr
Lemon juice – 20 cc
Salt – to taste
Pepper - to taste
Juice of clams – 20 cc
Olive-oil – 20 cc

Preparation :

Blend all the ingredients together.
Season and sprinkle with olive-oil, lemon and clam juice
Set aside to chill.

Presentation :

Serve the Cebiche in small glasses or small pans.

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