



**Sacramentoperuvianfood@hotmail.com**  
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*Offering Peruvian cuisine,  
one of the most diverse in  
the world!*

## Cebiche of Fish

### **To serve 8 portions**

1 kilogram of sea bass

12 limes

6 teeth of shattered garlic

2 onions

1 chili red mountain or rocoto

1 spoonful of shattered green chili parsley and cilantro, salt and pepper

Cut the fish in small pieces. If the sea bass is really fresh, is better not to submerge the fish in water with salt, although is recommended to soak them to clean the impurities.

Place the pieces of sea Bass in a glass container.

Add the teeth of shattered garlic, the pepper and the shattered green chili and mix it all together.

Cut the onions long and thing.

Squeezed the limes in the glass container.

Add salt to the flavor, and marinate it for 20 minutes.

Chop parsley and cilantro, covering the fish with the onion, adorning it with chili mountain stung or an slice of chili pepper to the flavor.

Finally, salt over the onion is dusted and a little more lime is squeezed, adorning the plate with lettuce, boiled sweet potato and Peruvian Corn on the cob.

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