

## Freshwater Fish Ceviche

4 Servings

### INGREDIENTS

3 spring onions  
1 stick of celery  
1 small apple  
A handful of wild herbs, e.g. ground elder and nettle (a garden herb mix can be used as an alternative)  
½ bunch coriander  
500 g **freshwater fish fillet** such as char or pike perch  
Juice of two limes  
1 tsp freshly chopped red chilli  
1 tsp freshly chopped ginger  
1 tbsp olive oil  
Sea salt  
Freshly ground rainbow pepper

**ALLERGENS HIGHLIGHTED IN BOLD**



### METHOD

Wash the vegetables. Chop the spring onions and dice the celery. Remove the core from the apple, then dice. Wash the herbs, shake until very dry, then chop.

Wash the fish fillet, pat dry and cut into cubes. Mix with the other ingredients and add the lime juice, oil, chilli and ginger. Season the fish and vegetable mix with salt and pepper.

Put the ceviche in the fridge to chill until 15 minutes before serving, then pour the mixture into glasses. Ideally served with freshly toasted bread.