



Ceviche of papaya and tuna with yuca fries



Serves: 4

INGREDIENTS

1 large, ripe papaya (approx. 400 g)
400 g cucumber
4 spring onions
1 thumb-sized piece of ginger
500 g extra-fresh **tuna** filet
1 bunch of fresh coriander
Zest and juice of 8 organic limes
Sea salt
4 tsp **sesame-seed oil**
2 tbs agave nectar
Freshly ground lemon pepper
For the yuca fries
800 g fresh yuca (cassava)
Vegetable oil for deep-frying
Sea salt

ALLERGENES HIGHLIGHTED IN
BOLD

PREPARATION

Peel the papaya, remove the seeds and dice the flesh finely. Wash the cucumber, cut it lengthwise, scrape out the core and seeds and dice finely. Wash the spring onions and chop them very finely. Peel the ginger and chop very finely. Wash the fish filet, pat dry and dice finely. Wash the coriander, shake it dry and chop it coarsely. Combine the prepared ingredients with lime juice and zest, agave nectar, salt, pepper and sesame oil. Marinate in the oven for 20 minutes.

Peel the yuca and cut it into 3mm-thick slices. Heat a generous portion of vegetable oil in a wok. As soon as the fat is hot, deep fry the yuca fries. They should be golden brown and crispy after 3 minutes. Put the yuca fries in small bowls. Place the ceviche in a serving ring on a plate and arrange with the fries. The algae-and-lime aioli is a delicious accompaniment.