



Miele

Lime and coriander crackers with Peruvian ceviche and avocado

By Miele

30 minutes, plus refrigeration time

Preparation Time

15 minutes

Cooking Time

6 serves

Serves

INGREDIENTS

Lime and coriander crackers

210 g (1 1/3 cups) plain flour
125 ml (1/2 cup) water
1 tsp salt flakes
1 lime, zested
2 tbsp finely chopped coriander
Olive oil spray
Salt flakes and pepper, to taste

Avocado purée

1 ripe avocado
1 1/2 tbsp (30 ml) lime juice
Salt flakes, to taste

Dressing

80 ml (1/3 cup) light soy sauce
2 tbsp (40 ml) roasted pineapple chilli sauce
2 tbsp (40 ml) lime juice
1/4 red onion, finely chopped
1 tbsp chopped coriander stems

To serve

200 g sushi-grade fish, (tuna, kingfish or snapper)
2 tbsp pickled ginger
2 radishes, thinly sliced
2 Peruvian yellow chilli (Aji Amarillo)
or other yellow chillies, thinly sliced
1/4 cup coriander leaves

Miele accessories

Universal tray

Pisco Sour ingredients

80 ml (1/3 cup) pisco
1 1/2 tbsp (30 ml) lime juice
1 tbsp (20 ml) simple syrup
1 egg white
1 dash Angostura bitters
Serves 2 people

METHOD

Lime and coriander crackers

1. Place the flour, salt, coriander, lime zest and water in the bowl of a freestanding mixer with a dough hook attachment. Mix on low speed until combined and no longer sticky (approximately 10 minutes).
2. Wrap the dough in cling wrap and rest in the fridge for 30 minutes.
3. Preheat the oven on Fan Plus at 170°C with Crisp function.
4. Roll the dough 2 mm thick using a rolling pin or pasta machine, place onto universal trays and cut dough into desired shapes, spray with olive oil and sprinkle with salt flakes and pepper.
5. Place trays onto shelf levels 2 and 4, bake for 15 minutes, or until crisp and lightly brown.

Avocado purée

1. Mash the avocado with the lime juice and salt.

Dressing

1. Combine all ingredients in a small bowl and season to taste.

To serve

1. Cut the fish into bite sized pieces, place on a plate and drizzle with the dressing, let it sit for 1 minute.
2. Spread a little avocado purée onto the crackers, place the tuna on top and garnish with pickled ginger, radish, chilli and coriander.

Hints and tips

- Peruvian ceviche has roots in the Japanese immigration. This can be seen through the use of soy sauce in the dressing, also known as “leche de tigre”. In some other areas in the region ceviche is cured for a longer time in lime juice, in Peru the fish is quickly marinated before serving, the result is more similar to sashimi.
- Peruvian chillies can sometimes be found in specialty grocers; however they are rare. If you cannot find them, use another yellow or orange chilli.
- Ask your fishmonger for a sustainable sushi-grade fish for this dish.
- A smoother avocado purée can be obtained by pressing the avocado through a sieve.

Pisco Sour Method

1. Combine the pisco, lime juice, simple syrup, and egg white in a cocktail shaker. Shake the mixture vigorously until the egg white is foamy. Add some ice to shaker and shake again very hard until well-chilled, approximately 10 seconds.
2. Strain into 2 chilled cocktail glasses or champagne coupes and add 2 drops of bitters on top of the foam.