



Ceviche Ketsi

(serves 4)

10 ounces Fresh mahi mahi or any other fresh white fish cut in small cubes
1 cup bay scallops
1 cup small shrimp; boiled in salt water – liquid reserved
1 cup octopus; cooked and sliced
1/2 chile Serrano chopped
1 cup white onion; minced
1 cup roma tomato; seeded and diced
1 cup cucumber; small dice
3 tablespoons fresh cilantro leaves; chopped
1/2 cup fresh lime juice
Sliced avocado for garnish
Richard Sandoval Chipolte Finishing Salt to taste

In a large bowl, marinate the fish and scallops with the lime juice and salt for 20 minutes, strain the liquid. Mix all the ingredients, add the shrimp cooking liquid and seasoning to taste. Place equal portions into glass serving dishes, being sure to evenly distribute the ceviche liquid for each dish. Garnish with sliced avocado and serve with tortilla or yuca chips.

RICHARD SANDOVAL RESTAURANTS



MAYA



PAMPANO



TAMAYO



ZENGO



LA SANDIA



VENGA VENGA



CIMA

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