

Lionfish Ceviche with Citrus Emulsion

INGREDIENTS (Yield -4portion)

Lionfish Ceviche

12oz Lion Fish fillets
1 no Tomato Seeded and diced
½ no Medium ripe Mango diced
2no lemon (Juice)
½ no Medium size Red onion (diced)
½ tsp white sugar
Pinch of chopped Cilantro
Salt and white pepper to taste

1no Cucumber for base

Citrus Emulsion

1tbsp Shallots chopped
1tsp Garlic chopped
1tsp Lemongrass chopped
3tbs White wine
3oz Lionfish stock
4oz Unsalted Butter (cube)
1no Lemon (juice)
Salt and white pepper to taste

Lionfish Stock

3lb Lionfish bone and clean heads
½ lb Mirepoix (roughly cut)Vegetable (white onion, celery, carrot, leeks green part)
3 Clove Garlic
Fresh Thyme
1 1/2gl Water
Little Black pepper corn
2 Bay leaves

Method

- Skinned and diced the Lionfish.
 - Marinade with lime juice and keep for few minutes
 - Then add all other ingredients and mixed using spoon.
 - Cut the cucumber four thick slices(1")
 - Using ring mould stand the Ceviche on top of cucumber slice
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- Heat little butter oil in a small sauté pan.
 - Sauté shallots, lemongrass and garlic then add white wine.
 - Then add Lionfish stock in to it and let it to reduce by half.
 - Reduce the heat then add Butter cubes and whisk until melted the Butter and combine together.
 - Finally add the lime juice and Salt, Pepper to taste
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- Put the entire ingredient together and bringing to the boil then keep the simmer. (Cooking time for lion fish stock 15- 20 minutes)