



RECIPE CARD

INGREDIENTS

Serves 6

- 420g halibut
- Maldon salt
- 15ml Gastric (see note below)
- 15g caster sugar
- 45ml lemon juice
- 5g salt
- Juice of half a lime
- Tequila (to taste)
- 10g tomato fondue
- 1 tomato (skinned, deseeded and diced)
- 1 sprig of fresh coriander
- Coriander oil (see below)
- 30g diced mango
- 3 whole passion fruit
- Bread croutons

METHOD

- *Dice the halibut into 1cm squares*
- *Season with Maldon salt*
- *Whisk the lemon juice, gastric, sugar and salt together*
- *Add to the halibut along with the lime juice, tomato fondue and the tequila*
- *Finely chiffonnade the coriander leaves and add to the mix with the tomato dice*
- *Divide the mix equally between six 6-7cm stainless steel rings placed in suitable serving bowls*
- *Place the diced mango on top of the halibut*
- *Cut the passion fruit in half and scoop out the seeds and juice into a bowl. Whisk the pulp together to break up the passion fruit*
- *Finish the ceviche with a tablespoon of passion fruit over the top, and some of the croutons*
- *Finally finish with the coriander oil*

For the gastric

- *Put equal quantities in weight of white wine vinegar and caster sugar in a pan and bring to the boil. Cook until it turns a light golden colour, remove and cool to room temperature*



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INGREDIENTS

For the coriander oil

- 25g picked coriander
- 70 ml groundnut oil
- Small pinch of salt

For the tomato fondue

- 200g flesh of plum tomatoes, with seeds removed
- 1 small shallot finely chopped
- 1 clove of garlic finely chopped
- 1 bouquet garni
- 50ml olive oil

METHOD

- *Sweat the shallot and garlic in a saucepan without colouring*
- *Add the tomato flesh and bouquet garni, cover with a paper cartouche and slowly cook on the stove for 45-55minutes, so that the fondue sweetens in flavour and is almost dry*
- *Discard the bouquet garni and allow to cool*
- *Then place in a blender a puree until smooth*