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Salmon Ceviche with Avocado and Papaya

By Susie Iventosch



Salmon Ceviche with Avocado and Papaya Photo Susie Iventosch

INGREDIENTS

1/2 pound to 3/4 pound wild fresh salmon fillet, cut into small cubes

2 large shallots, finely diced

1/4 cup minced fresh cilantro

Zest from 1 lime

Juice from 2 limes (about 1/4-1/3 cup)

Dash of sea salt

1 medium papaya, peeled and seeded, cut into small cubes

1 extra large, or 2 medium avocados, cut into small cubes (avocado should be ripe, but still very firm)

1/2 jalapeno, finely diced

2 tablespoons rice vinegar

DIRECTIONS

Cut salmon away from the skin, and into small cubes, discarding any bones or bloodline you might encounter.

Over medium-high heat, cook shallots in 1-2 tablespoons olive oil until translucent, or even slightly browned. Cool.

Gently toss salmon, shallots, cilantro, lime zest, sea salt and lime juice in a bowl. Cover and refrigerate for 30 to 45 minutes.

In a separate bowl, combine avocado, papaya, jalapeno and rice vinegar. Cover and refrigerate for 30 minutes to 45 minutes.

To serve, layer in a martini glass, or clear glass bowl, beginning with salmon and ending with fruit-avocado mixture, repeating 2-3 layers of each. Serve with small forks, or sesame crackers.

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