



KINGFISH CEVICHE

on squid ink rice crackers



LE CORDON BLEU®
AUSTRALIA

KINGFISH CEVICHE

QUANTITY

200gr

INGREDIENTS

Kingfish fillet
skinned and
thinly sliced

2

Limes juiced

1

lemon juiced

1

native finger lime

½

bunch of coriander

1

long red chilli

½

Spanish onion

1

clove garlic

1 tsp

grated ginger

1 tblsp

extra virgin oil.

Salt and black pepper to taste

METHOD

- Cut the fish fillet into small cubes.
- Combine it with the onion, the chilli the garlic, the ginger and the lemon and lime juices.
- Gently mix, then set aside for 5 minutes to let the citrus “cook” the fish.
- Add coriander, finger lime, olive oil salt and pepper and gently mix.
- Serve immediately.





RICE CRACKER

QUANTITY

INGREDIENTS

100 gr	Arborio rice
35 gr	Squid ink
650 ml	Water

METHOD

- Boil rice in water until well over cooked
- Strain and keep starchy water
- Place into high speed blender with a small amount of water and squid ink
- Blend till smooth, place onto grease-proof paper and spread thinly, allow to dry
- Strawberry gum to finish



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