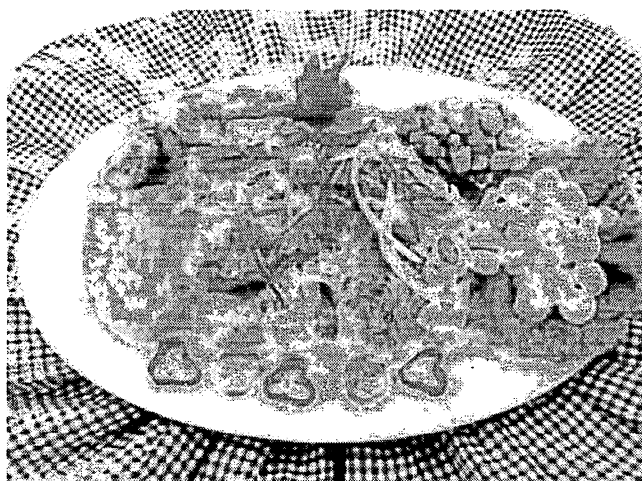


## Peruvian Ceviche ( Piura Tumbes recepy ).



- 1 white fish fillet 180 gr. (corvina, halibut, sea bass, tilapia, sole), cut into small square pieces
  - 4 Limes
  - 1 Chopped Limo pepper with no seeds.
  - 1 spoon of cilantro
  - 1 garlic clove, crushed
  - 2 spoons of celery paste
  - 1 red onion in julienne.
  - Salt and white pepper.
  - ¼ cup of fish broth.
  - Sweet potatoes, peruvian corn ( choclo) and canchita serrana. ( Deep fried Peruvian corn)
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1. Place the cilantro, chopped aji limo, garlic and celery paste in a glass bowl. Add salt and pepper and mix well.
  2. Place the raw fish inside the bowl and mix with everything for a minute.
  3. Add the lime juice and let cook for 2 min. add the fish broth.
  4. Serve the fish with the onions on top, add the juice.
  5. Serve with the choclo, sweet potato and canchita on the side