



# Ceviche Carretillero with mixed seafood and yellow Peruvian hot pepper cream



## Ingredients

### For the Ceviche

- 150 gr. white fish
- precooked clean prawns
- precooked clean squid rings
- parboiled octopus
- 5 clean scallops
- 5-6 green lemons approx. (key limes)
- ½ thinly sliced red onion

- 1 tbsp. chopped fresh cilantro
- 200 gr. puree Aji Amarillo (yellow hot Peruvian pepper)
- Vegetable oil
- 3 ice cubes approx.
- parboiled sweet potato
- parboiled Peruvian white corn
- lettuce leaves
- salt

### Fried calamari

- 150 gr. Squid rings
- 1 tbsp. Yellow hot pepper puree
- 1 cup all-purpose flour
- 2 eggs
- Salt and pepper



## Preparation

### White Base cream

Blend 2 stalks of celery with oil, ½ tbsp. grated ginger root and 1 garlic clove. Strain and form a smooth and soft cream.

### Yellow hot pepper cream

Blanch the yellow hot pepper, remove the skin, blend with some oil and salt, until you get a soft cream puree.

### Fried calamari

In a bowl mix squid rings with the yellow hot pepper puree, salt and black pepper. Stir all-purpose flour, press the calamari rings into the flour, until well coated, shake the excess of flour and then pass the calamari to the beaten eggs, make sure they are well coated again and then press them again with the flour.

Heat oil in a deep fryer, fry the calamari until golden. Using a slotted spoon transfer them to a towel-lined plate to drain.

### Ceviche

In a bowl place the seafood and the fish cut into medium cubes.

Add the lemon juice, ice cubes, salt and the two kinds of cream (yellow and white), bit by bit until you get a uniform cream. Rectify the flavours and salt.

At the end add the chopped cilantro and the sliced onions



## Suggested presentation

Place the mixed ceviche in the center with the onions and all the cream sauce.

Surround the ceviche with the fried calamari.

Place the lettuce, sweet potatoes and the corn as you wish.