

Salmon Ceviche
Chef William Merelle

Serves 4

Preparation time: 30 minutes

Cooking time: N/A

1 1/2 pound of fresh salmon first choice, filleted and sliced

1 ruby red grapefruit, peeled and wedged

1/2 pound of fresh raspberries

1/2 oz of ginger, diced very fine

1/2 oz of raspberry vinegar

1/2 oz of rice wine vinegar

2 oz of canola oil

1 pinch of salt and pepper

3 scallions, stems washed and finely sliced

Slice the salmon against the nerves into strips.

Combine raspberries with the raspberry vinegar and rice vinegar and some of the ginger in a tall container, puree, and filter out the seeds.

Add salt, pepper and canola oil and mix well.

Add the peeled, wedged grapefruit and the finely sliced scallions and the remaining ginger into a mixing bowl.

Add the salmon strips.

Add the raspberry vinaigrette and mix.

Serve on a salad of chopped red endives.

Dress with remaining raspberry vinaigrette.

Bon Appetit