



Recipe: Halibut Ceviche | By Marc-André Royal

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Le St-Urbain & La Bête à pain

Ingredients:

1 garlic clove, finely grated
¾ cup fresh lime juice
2 tablespoons tequila
1 teaspoon honey
½ cup pineapple, cut into ½-inch pieces
1 lebanese cucumber cut into small cubes
1 medium tomato, chopped
1 small red onion, finely chopped
4 radishes, thinly sliced
½ jalapeño, thinly sliced
200 gr halibut fillet, skin, bones, and bloodline removed, cut into 1/2-inch pieces 1 avocado, cut into cubes
¼ cup finely chopped cilantro
¼ cup finely chopped mint
Drizzle olive oil
Kosher salt

Method:

Mix all ingredients together, let stand in refrigerator for 20 minutes and serve.

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