



## 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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