

LAKE GENEVA FERA CEVICHE

Ingredients (For 4 people)

- 4 extra-fresh fera fillets
- 4 tbsp pistachio oil
- Juice of 1 lime
- 1 handful of coriander leaves
- 4 capers sliced into rounds
- A few shiso sprouts
- 2 cm fresh ginger
- 1 bunch of redcurrants
- 1 avocado
- 1 orange
- 1 grapefruit
- 1 lime
- 1 yellow tomato
- 2 violet asparagus
- Crushed crackers
- Salt and pepper

Preparation:

Delicately remove the skin from the fera using a knife, and cut the fillets into small pieces.

Place the pieces of fera in a bowl and cover them with lime juice and pistachio oil. Season with salt and pepper. Incorporate the coriander, capers, shiso sprouts, redcurrants and grated ginger. Mix delicately and reserve in the refrigerator.

Cut the avocado in half and remove the peel and pit. Finely slice the avocado and arrange the slices along the bottoms of four glasses. Remove the pith from the citrus chunks and arrange them on top of the avocado slices. Top with the fera and crushed crackers.

Garnish with fine slices of yellow tomato and finely chopped asparagus tips. Sprinkle with a dash of pistachio oil and serve immediately.

