

Summer Ceviche



Original recipe by Yotam Ottolenghi,
shared by Nimrod Klayman

Ingredients

- 1 shallot, sliced thinly
- 2 lemons – for 40ml lemon juice and 2tsp lemon zest
- 1/2 tsp caster sugar
- 1/2 tsp of flake salt
- 2 or 3 turns freshly ground black pepper
- 4 salmon or trout fillets, no skins and no bones – cut into thin pieces (like sashimi)
- 25 grams unsalted butter
- 1/2 tsp cumin seeds
- 2 tbsp slivered pistachios

Method

1. Peel and cut the shallot into very thin slices. Arrange it in a bowl and add two tablespoons of lemon juice, the sugar, half a teaspoon of flake salt and two or three turns of the freshly ground black pepper. Mix everything well and reserve.
2. Thoroughly clean the fish, which should be served without skin or bones, cut into pieces of around 1.5cm. Put it in another bowl, with the oil, the lemon zest, two teaspoons of lemon juice, a teaspoon and a half of flaked salt and a good pinch of pepper. Stir everything and let the fish marinate for 30 minutes (no more, otherwise fish will become too soft).
3. While the fish is marinating, heat the butter in a small saucepan over medium heat, along with the cumin seeds. To do this, melt the butter and stir it over low heat for 5 minutes, until it browns.
4. Divide the fish between two plates, top with the shallot (discarding the excess liquid) and the peeled and crushed pistachios and drizzle brown butter with cumin on top. Finish the dish with a pinch of flaked salt and serve immediately.