

Kombucha infused Seafood Ceviche

Yields: 1 Serving

Ingredients:

2 oz shrimp, 21-25, poached until lightly cooked through
2 oz hamachi, sushi grade, diced ¼ inch

Or

2 oz Blue Fin tuna, sushi grade, diced ¼ inch
2 oz fully cooked and cubed Lobster

1 oz mango, diced, ¼ inch
½ oz cucumber, diced ¼ inch
½ oz red bell pepper, diced ¼ inch
½ oz red onion, sliced, diced ¼ inch
2 T cilantro, rough chopped

3 oz seafood ceviche dressing

3 Tbsp **Thai Ginger Bambucha Kombucha**

½ Tsp Sea Salt

¼ Tsp Tajin Pepper

2 Tbsp Lime Juice, Fresh

1 Tbsp Lemon Juice, Fresh

1 clove Garlic minced, or crushed

1 Tsp Thai Fish Sauce, Nam pla

1 Tbsp palm sugar or demerara sugar

Optional: 1 stalk Lemon Grass, ½ Tsp Fresh Ginger grated, 1 Kaffir Lime Leaf crushed



GARNISH:

¼ c fried wonton chips

Watermelon radishes

Sexy scallions

3 each slices of Fresno chilies to garnish

Methodology:

1. In a non-reactive bowl, combine mango, cucumber, red bell pepper, onion and ceviche dressing
2. Use 2 TBSP of mango mix and add fish to a mixing in mixing bowl.
3. Place ceviche and all liquid into serving bowl.
4. Garnish & serve with fried wonton chips or tortilla chips if wonton chips aren't available.

