Salmon ceviche

Categoria	Tempo de preparação	Dificuldade	Custo	Com quem?	Nº de pessoas
Entradas e Petiscos	Médio	Fácil	Low	With friends	4 pessoas

Ingredientes

- 3 tbsp of Gallo Cider
- 2 salmon fillets
- 1 mango
- 1 red onion
- 200gr mixed tricolour mini bell peppers
- 1 courgette
- 1 lime
- Coriander, to taste
- Fleur de sel, to taste
- Ground pepper, to taste
- Tortillas, to taste

Method of preparation

1. Cut the salmon fillets into medium-sized cubes, the mango and courgette into small cubes and chop the onion and the peppers. Place it all in a bowl.
2. Season with vinegar, lime juice, chopped coriander, fleur de sel and pepper. Set it aside to marinate.
3. Cut the tortillas into small circles and warm them up in the oven for about 10 minutes.
4. Serve the ceviche on the tortillas and garnish with chopped coriander.

Produtos utilizados

Cider

Daily Vinegar

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