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Nikkei Style Ceviche with Fried Shrimp

Chef Dana Honn

Carmo / Nikkei Izakaya

This recipe comes from a traditional variety of Peruvian ceviche, Ceviche de Pescado con Chicharrón de Camarón, or fish ceviche with fried shrimp. Our version incorporates “Nikkei” flavors, which in this case refers to the cuisine of Japanese immigrants to Peru.

For the Marinade

5 limes, juiced
1 Tbsp tamari (you can use gluten-free tamari)
1 tsp sesame oil
1 tsp ginger, grated
2 Tbsp aji amarillo paste

For the Ceviche Mixture

1 lb Gulf fish fillet, ¼ - ½ inch dice (choose a fish with firm white flesh like almaco jack, snapper, sheepshead, triggerfish, etc.)
½ medium red onion, sliced
2 mild peppers, diced (e.g. 1 medium-hot pepper (e.g. aji amarillo, Fresno, manzana, habanero if you want a little more heat)
2 Tbsp cilantro, chopped
1 tsp sea salt
½ tsp black pepper

For the Fried Shrimp

1 lb wild Gulf shrimp, medium sized, peeled and deveined
½ cup tapioca flour
½ cup cassava meal (sub corn meal)
1 tsp salt
4 cups oil for frying



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For the Sweet Potato

1-2 medium sweet potato
1 tsp sea salt
6 cloves
1 cinnamon stick

For Garnish

½ cup cancha (crunchy Peruvian corn) or corn nuts (optional)
Leaves from 6 sprigs of cilantro

Combine ingredients for the marinade in a non-corrosive bowl (glass is great) and set aside.

Pre-heat 4 cups of water, adding salt, cloves and cinnamon in a small pan. Peel and boil sweet potato until fork tender, remove and shock in ice water. Once cooled, remove from ice water to drain. Slice into ¼ inch pieces, or dice into ½ inch pieces and set aside.

Pre-heat the oil for frying in a pan to 360 degrees. In a bowl, mix the dry ingredients for the fried shrimp and toss the shrimp in the mixture, thoroughly coating them. Quickly fry in until they're golden brown and have curled into an almost closed crescent shape. Drain oil from shrimp and set them aside.

Add the fish to a non-corrosive bowl. Sprinkle with sea salt and lightly massage the fish, spreading the salt evenly. Allow to sit for 3-5 min. Add the marinade to the fish and allow to sit for another 5-7 minutes. Add the other ceviche mixture ingredients and toss lightly.

Place 4-6 ounces of the prepared ceviche in individual serving bowls, pour any excess juice over the portions. Top each serving with 5-6 fried shrimp and garnish with cancha and cilantro. Add 3-4 slices of sweet potato to each dish. Serve immediately.

Serves 4-6.



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Notes:

The size of the dice for the fish depends on its firmness, so for a fish like almaco jack, which is fairly firm, a smaller dice would suffice. For snapper, which is a little flakier, you'd want larger pieces.

Aji amarillo paste can be purchased at most Latin groceries. Alternatively, you can make your own by blending fresh medium-heat peppers with just enough olive oil and water to facilitate the blending process.

Medium shrimp means there should be about 41-50 per pound, so you may have a few shrimp left for those guests who want seconds.