

# World Gourmet Summit 2008

Singapore Tourism Board Auditorium

15 April 2008 / 10.30am to 11.30am

## MÉLI-MÉLO OF SWEET & SPICY CEVICHE IN LIMA WITH GUACAMOLE & VIOLET POTATO CRISP

**Presented by**  
**Cédric Maton & Patrick Terrien**

<b>Ingredients:</b>	
	Serves 4
300g	cod fillets
300g	grey sea bream fillets
10	St Jacques scallops
10	shrimps
	<b>Marinade</b>
150ml	lime juice
50ml	olive oil
50ml	vodka
2	red onions, peeled
½	red capsicum, peeled
1	bird's eye chilli, seeds removed
	Sugar, to taste
	<b>Guacamole</b>
2	avocadoes, peeled and stoned
50ml	lime juice
50ml	olive oil
½	red onion, peeled and chopped
1	red chilli, seeded and finely chopped
	Fresh coriander
	Tabasco sauce, to taste
	Salt and freshly ground pepper, to taste
	<b>Garnish</b>
1	red onion, peeled and sliced
	Fresh coriander
1	tomato, sliced
1	red capsicum, sliced
3	violet potato crisps



### Recipe Notes:

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## **Method for Cooking:**

### For the marinade:

Place the lime juice, olive oil, vodka, red onions, red capsicum, bird's eye chilli and sugar into a food processor and blend until smooth. Coat evenly the marinate onto the cod fillets, sea bream fillets, scallops and shrimps and chill in the refrigerator for 45 minutes.

### For the guacamole:

Mash the avocados in a bowl and add in the lime juice, olive oil, chopped red onion, chopped red chilli and fresh coriander. Mix well and add in the Tabasco sauce and season with salt and pepper to taste. Set aside.

### To serve:

Place the chilled marinated cod fillets, sea bream fillets, scallops and shrimps onto a serving plate and add a quenelle of guacamole on the side. Garnish with red onion slices, fresh coriander, tomato slices, red capsicum slices and violet potato crisps. Serve chilled.