



Gulf Snapper & Aji Amarillo Aguachile with Cucumber & Jalapeno

A cooling, flavor-packed meal for the height of summer— our take on a spicy aguachile made with Gulf snapper and a bright citrus-jalapeno marinade from the culinary team at La Piscina.

RECIPE
FROM:

LA PISCINA
CEVICHE & FAJITAS

Ingredients

FOR THE AJI AMARILLO DRESSING

- ¾ cup Aji Amarillo
- ¼ cup Shoyu
- 1 cup lime juice
- 1½ cup pineapple juice
- 1 teaspoon minced fresh garlic
- ¼ cup grapeseed oil
- Salt and pepper to taste

FOR THE AGUACHILE

- ½ to ¾ pound Fresh Red snapper filet thinly sliced
- 1 avocado
- 1 Persian cucumber
- 1 key lime
- 2 corn tortillas (cut in small disks and deep fried)
- 2 tablespoons Chia seeds
- 1 jalapeno pepper
- 2 shiso leaves
- Sprinkle of Maldon salt
- Grapeseed oil to finish

Instructions

FOR THE DRESSING

1. Place the Aji Amarillo, shoyu, lime juice, pineapple juice, garlic and grapeseed oil in a food processor (such as a vitamix).
2. Blend till its combined and season with salt and pepper to taste.
3. Reserve in the fridge until you are ready.

FOR THE AGUACHILE

1. Use 4 shallow dishes and spoon two tablespoons of the Aji Amarillo dressing onto each dish and spread around.
2. Carefully arrange about 4 to 5 slices of red snapper playfully on the dish.
3. Slice the avocado in large cubes and arrange among the red snapper.
4. Slice the key lime, jalapeno and Persian cucumber into thin slices.
5. Arrange 6 slices of key lime, jalapeno and cucumber on each dish.
6. Thinly chiffonade the shiso leaves and scatter over each the dish.
7. Sprinkle with some toasted chia seeds.
8. Place about 5 small crispy fried tortilla disks on each dish.
9. Season each slice of red snapper with a little Maldon salt.
10. Finish each dish with a small drizzle of grapeseed oil.