

## Barramundi ceviche

Search:

- [Dinner](#)
- [Recipes](#)

## Barramundi ceviche

```
(function(d, s, id) { var js, fjs = d.getElementsByTagName(s)[0]; if (d.getElementById(id)) return; js = d.createElement(s); js.id = id; js.src = "//connect.facebook.net/en_US/all.js#xfbml=1"; fjs.parentNode.insertBefore(js, fjs); }(document, 'script', 'facebook-jssdk'));
```

[Tweet](#) !function(d,s,id){var js,fjs=d.getElementsByTagName(s)[0];if(!d.getElementById(id)){js=d.createElement(s);js.id=id;js.src="https://platform.twitter.com/widgets.js";fjs.parentNode.insertBefore(js,fjs);}}(document,"script","twitter-wjs");



```
(function() { var po = document.createElement('script'); po.type = 'text/javascript'; po.async = true; po.src = 'https://apis.google.com/js/plusone.js'; var s = document.getElementsByTagName('script')[0]; s.parentNode.insertBefore(po, s); })();
```

[Add to favorites](#)

## Barramundi ceviche

---



Rate this recipe

1 person is cooking this [Count me in](#)

Looking for a next level summer appetizer? Try this Barramundi Ceviche with Avocado!

### Serves 6

- 300g skinless barramundi, sliced into 3cm long x 4mm slices
- 2 ruby grapefruit
- Pinch of salt
- 2 tbsp lemon juice
- 1 long green chilli,  
• finely sliced
- 2 eschalot, finely diced
- 50g fermented turnips
- 1 cup coriander leaves
- 3 tbsp extra virgin olive oil
- 3 avocados

Peel grapefruit, segment filaments and cut each slice in half, collecting all juice from the leftover pith.

Combine In a bowl with the barramundi, salt, lemon juice and sit for 10 mins. Then add chillis,

---

## Barramundi ceviche

---

eschalot, coriander and fermented turnips.

Slice avocados into 6 long wedges and arrange in the centre of six entrée plates or bowls, place ceviche in the centre on top of the avocado and serve as an entrée or a part of a shared meal.

Scatter with coriander.

```
function displayNutrition(msg) { $('#nutrition-label-container').text(msg); $('#nutrition-label-container').fadeOut(1000, function() { c_obj = $(this); window.setTimeout(function() { $(c_obj).fadeOut(1000); }, 5000); }); } function saveFavoriteNode(nid) { $.get('/favorite_nodes/add/' + nid, function(data) { //$('#result').html(data); alert('This recipe was added to your favorites list'); }); }
```