

## Sea Bass Ceviche

Serves 2

*Prep time: 15 minutes, plus 20 minutes to “cure” in fridge*

### Ingredients

1 Sea Bass skinless fillet

1g **Suölo Reduced Sodium Sea Salt, Black Pepper & Seaweed** per 100g fish

Juice and zest of 1 lemon

Juice and zest of 1 lime

1 or 2 thinly sliced radishes

1 thinly sliced fennel

1 thinly sliced cucumber

1 tsp olive oil

### Method

1. Slice the fish thinly and lay out in a deep container.
2. Sprinkle **Suölo Reduced Sodium Sea Salt, Black Pepper & Seaweed** on top of the fish with the juice and zest of a lemon and lime.
3. Marinade and cure for 20 minutes. The fish is ready when it starts to turn white.
4. Mandolin or thinly slice the fennel, radish and cucumber and coat lightly with some olive oil.
5. Serve up when the fish starts to turn white with the salad on top and eat immediately.