

Salmon ceviche (Serves 4)

Ingredients

300 grams of salmon fillet, skinned

1 red chilli, deseeded and thinly sliced

Small bunch of chives/spring onions finely chopped

For the dressing

Juice of one lemon

½ tbsp. of grated garlic

2 tbsp. of Japanese soya sauce

2 tbsp. of sesame oil

Drizzle of olive oil

Pinch of caster sugar

Method

1. Slice the salmon thinly and arrange the pieces on serving plates so that they overlap.
2. Mix the dressing ingredients and pour over the salmon.
3. Decorate with chives/spring onions and chilli. Serve.