

Carabinero Prawn Ceviche



PREP TIME
10MINS



COOK TIME
25MINS



TOTAL TIME
35MINS



SERVES 4 PEOPLE



EASY



Ingredients

16 whole carabinero prawns, heads removed, clean and gutted
Juice of 8 whole limes
½ small red chilli, seeds removed and thinly diced
3 pink lady apples, core removed and roughly chopped
1 tablespoon of unsalted butter
1 granny smith apple, cut into thin match sticks
2 tablespoons of fresh coriander, finely chopped
Extra virgin olive oil for drizzling
Sea salt, black pepper and a pinch of caster sugar to season

Method

Start by slicing the carabinero prawn tails in half lengthways. In a large shallow dish, lay the slices of carabinero and sprinkle with fine sea salt. Set aside for 10 minutes. Once the 10 minutes are up, add the fresh lime juice to the prawns. The juice should completely cover the prawns; if not, add a little more. Cover with cling film and place in the fridge for a further 10 mins.

To make the apple puree, gently warm the chopped pink lady apples and butter in a medium size sauce pan, cover and cook for 5 minutes until soft. Blend with a fork or food processor until a smooth puree is obtained. Allow the puree to cool down.

Remove the prawns from the lime juice and discard the juice. On a chilled plate, spoon the pink lady apple puree and lay the thin slices of carabinero prawns on each plate, make sure you spread the slices out. Scatter the finely chopped chillies, chopped coriander and drizzle some lemon infused extra virgin olive oil. Season with some cracked black pepper and a pinch of caster sugar. Pair this dish with a creamy white wine, such as our Luna Beberide Godello.