



Antony Worrall Thompson

Classic Ceviche

Antony's take on this seafood dish, popular in the coastal regions of Latin America and the Caribbean, is fresh, healthy and makes a great appetiser.

METHOD

1. To create the Ceviche dressing, combine lime juice & zest, orange juice, lemon juice, garlic, chillis, spring onions, either soy sauce or ponzu dressing & honey. Cover with cling film and place in the fridge for 24 hours.
2. After the dressing has been in the fridge, strain the onions, garlic and chillis and combine the dressing with the raw tiger prawns, salmon, tomatoes, avocado, mint, coriander, yellow pepper and red onion and stir gently.
3. Season with the ground pepper and garnish with a lime wedge.

Antony Worrall Thompson is a renowned Restaurateur, Chef and Author. He also runs the Greyhound in Henley-on-Thames and Kew Grill in Richmond and has been our Festival patron since we started in 2009.



INGREDIENTS

- 250g raw tiger prawns, diced into 1cm cubes
- 200g salmon, pinboned, skinned, filleted & diced into 1cm cubes
- 1 red or yellow pepper, deseeded and finely chopped
- ½ red onion, finely sliced
- 2 spring onions, trimmed and finely sliced
- 4 tablespoons soy sauce or ponzu dressing
- 1 clove of garlic, grated
- 2 teaspoons runny honey
- Juice of 1 lemon
- Juice of 1 orange
- Juice & zest of 2 limes
- 1 avocado, diced
- 2 tomatoes, seeded, skinned & diced
- 2 fresh red chillies, deseeded and finely chopped
- 4 sprigs of fresh mint, leaves picked
- 12 sprigs of fresh coriander, leaves picked