



PERUVIAN · COLD-CURED · MODERN-NIKKEI ADJACENT · STARTER · RAW · SMALL PLATE · SUMMER LUNCH

Corvina Ceviche · Leche de Tigre Auténtica

Fresh corvina cubed + cured cold in a leche de tigre (fresh lime juice + rocoto chile + ginger + garlic + celery + cilantro stems + fish-offal emulsion) for exactly 2 minutes before plating. The fish barely changes color — it's translucent at the center, slightly firmed at the surface, aggressive-bright on the tongue. The leche de tigre is the dressing + the cure + the sauce simultaneously. Teaches cold-acid denaturation — the third cold-cured archetype, alongside hot-pour escabeche (mussels) and SV-escabeche hybrid (bonito).

Protein Corvina (Pacific white-fleshed fish) · alternatives: fresh halibut, sea bream

Serves 4 portions as starter · 2 as small-plate meal

Difficulty Intermediate Active 15 min active

Total 15 min (plus 30 min blender-rest for leche de tigre if making ahead)

THE STORY

The 2-Minute Cure That Separates a Ceviche from a Fish Salad

Most US ceviche recipes get the fundamentals wrong. They cure the fish too long (30 min to 2 hours), turning it opaque-white + mushy. They mix the marinade like a vinaigrette, losing the emulsion that makes leche de tigre actually 'milk'. They skip the

rocoto chile, producing a ceviche that tastes of lime without heat. They omit the fish-offal emulsion, missing the umami depth that separates a real Peruvian ceviche from a 'fish salad with lime'.

The technique is **cold-acid denaturation for 2 minutes maximum**. The fish is cubed, submerged in the leche de tigre just before service, and removed after exactly 120 seconds. The acid has partially denatured the surface protein — the fish is now 'cured' in the way sashimi is 'cured' by salt + the acid has softened the texture at the outermost 2-3 mm — but the center is still translucent + silky. Over-cure (5+ minutes) and the fish becomes opaque-white + loses its silk. This is the single non-negotiable timing rule of Peruvian ceviche.

The **leche de tigre** is its own thing. Literally 'tiger's milk' — the milky-white liquid that results from blending lime juice + rocoto chile + ginger + garlic + celery + cilantro stems + a little fish-trimmings emulsion. The blender-emulsion produces a liquid that looks like thin milk (hence the name). It's served as: (a) the curing medium for the fish, (b) the dressing for the plated ceviche, (c) a separate shot glass (un shot de leche de tigre) served before or after the fish as a hangover cure + appetite-opener. In Peru, leche de tigre is a restaurant-kitchen technique; in US kitchens, it's under-taught.

This recipe teaches both. Make the leche de tigre first (5 minutes). Cube the corvina second (3 minutes). Cure + plate third (2 minutes cure + 3 min plating). Total: 15 minutes from a clean kitchen to a restaurant-grade plate. The Peruvian tradition says: *la leche de tigre es el alma del ceviche*. The leche de tigre is the soul of the ceviche. Without it, you have a fish salad. With it, you have ceviche.

Specs

<p>YIELD</p> <p>4 starter portions (~120 g fish + 80 ml leche de tigre each)</p>	<p>CORVINA</p> <p>500 g skinless, boneless fillet · sushi-grade ideal</p>	<p>CURE TIME</p> <p>EXACTLY 2 minutes · not 5, not 10</p>	<p>LECHE DE TIGRE</p> <p>Lime juice + rocoto + ginger + garlic + celery + cilantro stems + fish-trim emulsion</p>
<p>CHILE</p> <p>Rocoto (fresh or paste) · substitute: serrano + habanero blend</p>	<p>DIFFICULTY</p> <p>Intermediate</p> <p>●●●○○</p>	<p>ACTIVE TIME</p> <p>15 min</p>	<p>FRESHNESS</p> <p>Serve within 5 minutes of cure · leche de tigre keeps 24 h refrigerated</p>
<p>TEMPERATURE</p> <p>Fish cold (fridge-cold) · leche de tigre cold (ice-bath or fridge) · plates chilled</p>	<p>KEY RULE</p> <p>Fish + leche de tigre + plate must all be at or below 4°C · no warm elements</p>		

What Changed & Why

Two primary variables: fish quality + rocoto availability. Technique is identical. The ● Tier A (Everyday) uses Whole Foods or Casablanca Fish Market fresh white-fleshed fish (halibut, sea bass, corvina if available, red snapper) + dried rocoto or a serrano+habanero blend as rocoto substitute + standard limes. Produces restaurant-grade ceviche. The ● Tier B (No-Limits) uses air-freighted corvina from Honolulu Fish Co. or a Peruvian specialty importer + fresh rocoto chile (from Kalustyan's specialty selection or Miami Latin markets if in stock) + Key limes (Miami winter) + a drop of house aguachile liquid from your next pisco-to-Peru visit if you have some. The rocoto difference is meaningful — fresh rocoto has a unique fruity-heat profile that no substitute fully replicates; dried rocoto paste is a strong second place. If you can't find rocoto, the serrano+habanero blend is the accepted US-kitchen substitute + acknowledged.

CHANGE	ORIGINAL	UMAMI VERSION	WHY
TECH	Cube fish, dress with lime juice + onion + chile + cilantro, refrigerate 30 minutes	Make leche de tigre first (blender-emulsion) + cube fish cold + cure exactly 2 minutes + serve immediately	The 30-minute cure is the classic US-recipe error — it turns the fish opaque-white + loses silk. Peruvian ceviche is 2-minute cure maximum, then service. The leche de tigre as emulsion (not just dressing) is the other key shift — it has to be blender-mixed to produce the milky appearance + the fuller mouthfeel. A hand-mixed vinaigrette of the same ingredients tastes weaker + doesn't coat the fish properly.

CHANGE	ORIGINAL	UMAMI VERSION	WHY
TECH	Lime juice + chopped onion + chopped chile + cilantro, mixed fresh	Blender-emulsify: lime juice + fish trim + rocoto + ginger + garlic + celery + cilantro stems + salt + ice	The blender-emulsion + the ice together create the milky appearance (the fish trim partially emulsifies with the lime acid, producing a pale-white liquid). Without fish trim: the liquid stays transparent-yellow. Without ice: the blender heats the liquid slightly + the lime oxidizes. Both ice + fish trim are non-negotiable for real leche de tigre.
ADD	—	30 g fish trim (skin-off, bones removed) blended into the leche de tigre	The fish trim is the umami-depth multiplier. It adds dissolved glutamate + fish-fat + structure to the emulsion. Every Peruvian cevichería does this; no US recipe I've seen does. It's what makes the leche de tigre feel like a sauce rather than a juice. Use skinless-boneless trim from the corvina you're using for the ceviche — don't waste it.
ADD	—	Leche de tigre strained through a fine-mesh sieve before plating	The blender-emulsion contains small pieces of chile pulp + ginger fiber + fish tissue. Strained through fine-mesh, the liquid becomes a smooth-milky-pourable consistency that plates beautifully. Unstrained leche de tigre looks rustic + textured — acceptable for a home kitchen but not the restaurant-grade finish.

CHANGE	ORIGINAL	UMAMI VERSION	WHY
ELEV	Serve ceviche in a bowl with tortilla chips	Plate in a shallow-walled bowl: fish + leche de tigre + accompaniments (sweet potato boiled + cubed, cancha toasted corn kernels, red onion shaved, cilantro leaves, avocado wedge)	The classical Peruvian ceviche plate has 5 accompaniments: batatas (boiled + cubed sweet potato), cancha (toasted corn kernels, NOT cancha the Mexican version), red onion shaved paper-thin, cilantro leaves, avocado or chupe. Each adds a textural + flavor counterpoint to the fish. Tortilla chips are a Mexican-American adaptation, not Peruvian.
SKIP	Soaking onion in lime juice before adding to ceviche	Shave onion paper-thin + add raw, no pre-soak	Pre-soaked onion loses its sharpness + becomes sweet-pickled — not the ceviche register. Paper-thin shaved raw red onion stays crisp + provides the aggressive-allium contrast that classical ceviche requires. Use a sharp knife or mandoline; the cut must be 1 mm or thinner.

What You Need

● Everyday

The Fish

- 500 g **fresh corvina fillet** (or **halibut, sea bass, red snapper** as substitutes), skinless + boneless — **Casablanca Fish Market** in Miami (see [sourcing/03-seafood](#)) OR **Whole Foods fresh fish counter** if available. Must be sushi-grade (truly fresh, no fishy smell, firm flesh).

The Leche de Tigre

- 150 ml **fresh lime juice** — about 8-10 standard limes (Persian). Do NOT use bottled.
- 30 g **fish trim** — from the corvina; skinless + boneless scraps
- 1 piece **fresh rocoto chile** (~15 g, de-stemmed + de-seeded) OR 1 tsp **rocoto paste** OR 1/2 serrano + 1/4 habanero (both seeded + chopped) as substitute
- 15 g **fresh ginger**, peeled + chopped
- 1 small clove **garlic**, smashed
- 1 celery stick (bottom 5 cm), chopped
- 5 **cilantro stems** (not leaves; save leaves for garnish)
- 3 g **fine sea salt**
- 6 **ice cubes**

The Accompaniments (Classical Peruvian)

- 1 small **sweet potato** (~200 g), boiled 20 min in salted water, cooled + cubed 1 cm (boniato at Publix or standard orange sweet potato; both work)
- 50 g **canchita** — toasted Peruvian corn kernels; pre-packaged at Kalustyan's or Miami Latin markets (look for 'canchita' not 'cancha')
- 1/2 **red onion**, shaved paper-thin (1 mm or less)
- 1 **avocado**, cubed 1 cm (optional; Peruvian tradition varies on this)
- 20 g **fresh cilantro leaves** (not stems)

No Limits

The Fish (Tier B — the big variable)

- 500 g **air-freighted corvina** from **Honolulu Fish Co.** (overnight) OR **fresh wild-caught corvina from a Peruvian specialty importer**. If Tier B corvina unavailable: **wild-caught Pacific halibut** is the summit substitute — similar white-flesh + sushi-grade availability.

The Leche de Tigre (Tier B)

- 150 ml **fresh Key lime juice** if Miami winter (Nov-Feb; brighter, more floral than Persian lime); otherwise Persian lime.
- 1 piece **fresh rocoto chile** — call **Kalustyan's** (NYC, overnight ship) or check Miami **Sedano's Latin market** produce section
- 15 g **young ginger**, peeled
- 1 small clove **Las Pedroñeras DOP purple garlic**
- 3 g **Sal de Ibiza flaky salt**

The Accompaniments (Tier B)

- **Camote amarillo** (Peruvian yellow sweet potato) — at Miami Latin markets in winter; the classical ceviche accompaniment, denser + drier than the orange variety
- **Canchita from Peru** — toasted on-site or imported from Cusco specialty importers
- **Cebolla morada peruana** (Peruvian red onion; smaller + more sharply flavored than US red onion) — specialty importers or home-grown
- Home-grown cilantro (Miami winter windowsill)
- Optional: **chalaquita** — finely-diced salsa of tomato + onion + cilantro + lime + rocoto, traditional ceviche accompaniment

EQUIPMENT

Your Kit

Sharp knife (thin-bladed; sushi-style preferred for cubing the fish)

Blender (Vitamix ideal; regular blender fine)

Fine-mesh strainer — for straining the leche de tigre

Mandoline (optional but ideal for shaving onion paper-thin)

- Kitchen scale
- Shallow-walled serving bowls (like a soup plate; chilled in freezer 20 min before plating)
- Small serving spoons for plating accompaniments
- Ice-bath bowl (larger bowl with ice + nested smaller bowl for cold-holding fish)

MISE EN PLACE

Before You Start

- Chill serving bowls in freezer 20 min before plating
- Fish fully cold (fridge-cold) at cube-time — if the fish has warmed during transport, re-chill 20 min before cubing
- Leche de tigre ingredients measured + ready at the blender
- Sweet potato boiled, peeled, cubed 1 cm, refrigerated (do this first if making same-day)
- Canchita ready in a small dish for plating
- Red onion shaved + held in ice-water 5 min, drained (for maximum crunch + color stability)
- Cilantro leaves picked + rinsed + dried; held in a small bowl lined with paper towel
- Avocado cubed last moment before plating (prevents browning)
- Limes juiced at last moment — lime juice oxidizes within 15-20 min + loses brightness

MAKE-AHEAD

Timeline

- undefined
- undefined

METHOD

The Cook

1 Phase 1 · Accompaniments Prep — 20 minutes (ahead)

1. Sweet potato: peel + cut into chunks + simmer in salted water 18-22 min until tender. Drain, cool, cube 1 cm. Refrigerate.
2. Red onion: peel + halve + shave paper-thin on mandoline (or with a very sharp knife). Place in ice-water 5 minutes. Drain + pat dry.
3. Canchita: purchase pre-toasted (at Kalustyan's or Latin markets). OR toast raw Peruvian corn kernels dry in a skillet 5-7 min until puffed + golden.
4. Cilantro: pick leaves from stems (save 5 stems for leche de tigre). Rinse + dry.
5. Avocado: cube 1 cm; hold back + cube last-minute to prevent browning.
6. Chill serving plates in freezer 20 min.



WHY THIS WORKS

Accompaniments prepared + cold-held let the service sequence be tight — once you cube the fish, you have 5 minutes to plate. A restaurant kitchen has every element ready before service; a home kitchen should mimic this discipline for any cold-plated dish.

2

Phase 2 · Build Leche de Tigre — 10 minutes

1. Juice 8-10 limes to get 150 ml fresh juice. Strain to remove any seeds.
2. In blender: combine 150 ml lime juice + 30 g fish trim (from your corvina) + 1 piece rocoto (or substitute) + 15 g ginger + 1 small garlic clove + 1 celery stick chopped + 5 cilantro stems + 3 g salt + 6 ice cubes.
3. Blend on HIGH for 45 seconds. The mixture should become milky-pale (the fish trim emulsifies with the lime + the blender produces the foam/froth that appears opaque).
4. Strain through a fine-mesh sieve into a chilled bowl. Push with a spatula to extract all liquid; discard solids.
5. Return the strained leche de tigre to an ice bath to keep cold.
6. Taste. Adjust: more salt (1 g at a time) if flat; more lime (10 ml at a time) if not sharp enough; more rocoto (small pinch at a time) if not hot enough. The leche de tigre should be aggressively bright + salty + hot — plate-appropriate strength.



WHY THIS WORKS

The blender-emulsion combines lime juice (water + citric acid), fish trim (protein + fat), rocoto (capsaicin + aromatics), ginger + garlic + celery (aromatic oils), cilantro stems (subtle grassy note), salt + ice. The fish trim's protein partially denatures in the lime acid, creating a milky-white emulsion. Ice keeps the temperature down + prevents oxidation. 45 seconds is the ideal blend time — shorter produces a weak emulsion; longer produces a bitter pulp from over-blended chile.

3

Phase 3 · Cube the Fish — 3 minutes

1. Take corvina fillet out of fridge. Place on a cold cutting board (pre-chilled in freezer 10 min is ideal).
2. Inspect: remove any small pin bones with tweezers. Trim off any silver skin or blood line.
3. Cut fish into 1 cm cubes. Use a thin-bladed knife; one clean slice per cut. Avoid sawing.
4. Place cubed fish in a small bowl over ice (or in a bowl in the fridge) until plating moment.
5. The fish should be at 0-4°C when you combine with leche de tigre.



WHY THIS WORKS

The 1 cm cube size is the ceviche standard — small enough to cure quickly + fully in 2 minutes, large enough to retain textural integrity. Smaller cubes (5 mm) over-cure in 2 minutes; larger cubes (2 cm) under-cure in 2 minutes. Stick to 1 cm.

4

Phase 4 · The 2-Minute Cure — EXACTLY 2 minutes

1. Plates are chilled from the freezer — remove now. Accompaniments are ready.
2. Place the cubed fish into the bowl of leche de tigre. Gently toss to coat every cube uniformly.
3. START A TIMER. 2 MINUTES. Not 1:45, not 2:30. Exactly 2:00.
4. During the 2 minutes: watch the fish. The surface will go from translucent to slightly opaque (color-shift from clear to white). The center remains translucent.
5. At 1:55: start placing the chilled bowls in front of your plating station.
6. At 2:00 exactly: use a slotted spoon to lift the fish cubes from the leche de tigre into the chilled bowls. Divide evenly across 4 portions.
7. Immediately place accompaniments around the fish in each bowl: sweet potato cubes + canchita + shaved onion + cilantro leaves + avocado cubes.
8. Spoon 2-3 tbsp of the remaining leche de tigre over + around the fish in each bowl (not on the accompaniments).
9. Serve immediately. Eat within 5 minutes of plating.



WHY THIS WORKS

The 2-minute cure time is not arbitrary — it's the calibrated duration for 1 cm fish cubes in a lime-juice-dominant acid (pH ~2.1). The acid partially denatures the surface protein (the outer 2-3 mm goes opaque-white from the acid-induced protein unfolding) while leaving the center (5-6 mm deep) translucent. Over 5 minutes: the full cube denatures + loses silk. At 30 minutes: the fish is fully 'cooked' + mushy. 2 minutes is the inflection point.

5 Phase 5 · Service + Leche de Tigre Shot — 2 minutes

1. Plates served. Encourage guests to eat immediately — within 5 minutes of plating.
2. Reserve ~60 ml of the leche de tigre for a separate service: pour into small shot glasses (1 per guest).
3. Serve the shot either: (a) before the plated ceviche as an appetite-opener, or (b) after as 'the hangover cure' tradition. Peruvian convention varies.
4. Shot glass is optional — in Peru it's common; in the US it's a novelty. Pablo's choice by event.
5. Leftover leche de tigre keeps 24 hours refrigerated. Use: drizzle over grilled seafood, dress a salad of white-fleshed fish, add to a gazpacho for a fusion Nikkei application.
6. Leftover fish: do not store cured fish. Any cured fish not eaten within 10 minutes of plating should be discarded. Cured ceviche does NOT keep — the cure continues until the acid fully denatures the protein.



WHY THIS WORKS

The shot glass tradition derives from the Peruvian myth that leche de tigre cures hangovers + awakens appetite. Culturally it's a greeting + parting gesture in the ceviche cevichería tradition. In a home kitchen: include it if you want the tradition; skip if you want to keep the service simple.

QUICK REFERENCE

Timing Cheat Sheet

STEP	TIME	CUE
Prep accompaniments	T- 2 0 m	Sweet potato cubed + onion shaved + canchita ready + cilantro dried + plates in freezer
Juice limes (fresh)	T- 1 2 m	150 ml fresh lime juice strained of seeds
Build + blend leche de tigre	T- 1 0 m	All ingredients + ice in blender; 45 sec high
Strain + ice-bath hold	T- 8 m	Fine-mesh + chilled bowl

STEP	TIME	CUE
Cube corvina + hold cold	T- 5 m	1 cm cubes; ice-bath or fridge
Combine fish + leche de tigre	T- 0 m	Gentle toss; START 2 MIN TIMER
Wait exactly 2 min	T- 0 to T+ 2 m	Surface goes opaque-white; center stays translucent
Slotted-spoon transfer to chilled bowls	T+ 2 m	Fish from leche de tigre to plates
Plate accompaniments + spoon leche de tigre	T+ 2 - 3 m	Sweet potato + canchita + onion + cilantro + avocado
Serve	T+ 3 m	Immediately; eat within 5 min
Optional shot glass	T+ 3 m	60 ml reserved leche de tigre in shot glasses; before or after the plate

TROUBLESHOOTING

Emergency Protocols

 UNDEFINED

undefined

 UNDEFINED

undefined

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DEEP DIVES

Technique Notes

Universal: Cold-Acid Denaturation — The 2-Minute Cure

FUNDAMENTAL COLD-CURED · PROTEIN CHEMISTRY

Cold-acid denaturation is the third cold-cured archetype, alongside hot-pour escabeche (mussels) + SV-escabeche hybrid (bonito). The acid (lime juice, pH ~2.1) partially unfolds the fish's surface protein over 2 minutes, producing the characteristic 'cured' appearance + firmed-at-surface + translucent-at-center texture. Universal rules: (1) 1 cm cubes, (2) 2 minutes, (3) cold fish + cold acid + cold plates. Applies to: ceviche (this recipe), tiradito (sliced thin + lime-acid-brushed), aguachile (Mexican cousin with different acid blend), kinilaw (Filipino cousin with vinegar base). The 2-minute timing is non-negotiable across these traditions.

● **Universal: The Blender-Emulsion Principle for Cold Sauces**

MODERN COLD-SAUCE · EMULSION TECHNIQUE

Any cold sauce that should look 'milky' or 'creamy' without dairy requires: (1) a protein source (fish trim, tofu, nuts), (2) an acid (lime, lemon, vinegar), (3) ice to keep cold, (4) high-speed blender. The blender-emulsion + ice + protein is the triad that produces the milky appearance. Applies to: leche de tigre (this recipe), aguachile (similar technique with tomatillo base), cold gazpacho variants, vegan milk-style sauces. Master this technique once + many applications open.

● **Universal: Matched-Temperature Service (Cold Plate Discipline)**

RESTAURANT KITCHEN · THERMAL MANAGEMENT

For cold dishes, every element must be cold: fish at 0-4°C, acid/sauce at 0-4°C, plate at 0-4°C (freezer-chilled), accompaniments at 0-4°C. Any warm element (room-temp plate, room-temp onion, room-temp sweet potato) warms the whole dish + causes the ceviche-cure to continue beyond the 2-minute target. This discipline applies to any cold dish: ceviche, tartare, crudo, sashimi. Universal rule: if it's a cold dish, EVERYTHING IS COLD.

● **Peruvian Tradition: The 5 Classical Accompaniments**

CLASSICAL PERUVIAN · CEVICHE COMPOSITION

Peruvian ceviche has 5 classical accompaniments: (1) camote/boniatto (sweet potato — boiled + cubed), (2) canchita (toasted corn kernels — NOT popcorn), (3) cebolla morada peruana (Peruvian red onion, shaved paper-thin), (4) cilantro leaves (fresh, not stems), (5) avocado (cubed; optional per region). Each provides a specific counterpoint: sweet potato = sweetness + starch balance to the acid; canchita = crunch + toast flavor; red onion = aggressive allium contrast; cilantro = herbal brightness; avocado = richness. Complete ceviche has 4+ of these 5. US shortcuts (serve with tortilla chips, omit accompaniments) lose the classical balance.

● No Limits: The Leche de Tigre Shot Glass Tradition

PERUVIAN TRADITION · CEREMONIAL SERVICE

A real cevichería serves leche de tigre in a separate small glass before or after the plated ceviche. The Peruvian myth: leche de tigre cures hangovers + awakens appetite + signals appreciation from the chef to the guest. The glass is consumed in one shot. At a dinner party, include the shot + explain the tradition — it transforms the experience from 'fish plate' to 'Peruvian cevichería night'. Requires planning: reserve 60 ml per guest of the leche de tigre before plating the fish.

● No Limits: The Ceviche-Nikkei Variant

PERUVIAN-JAPANESE FUSION · RESTAURANT-LEVEL EVOLUTION

Peru has the world's largest Japanese diaspora population outside of Brazil; Peruvian cuisine has a parallel 'Nikkei' tradition that fuses Peruvian ceviche with Japanese technique. The Nikkei ceviche variant: substitute 30 g dashi for 30 ml lime juice in the leche de tigre (bringing umami + reducing acid aggression); add 5 g white miso to the blender (umami depth); finish the plate with 2 g ikura (salmon roe) + a strip of shiso leaf. The result is a ceviche that tastes distinctively Nikkei — Peruvian bones, Japanese overtones. Pablo's palate lineage (Japanese + Spanish preference) specifically rewards this variant. Teaches a broader fusion principle: when a tradition has a cultural diaspora, study the diaspora's culinary output — it often opens new technique + flavor combinations.

PAIRING

What to Drink

🔥 Application · Classical Plated Ceviche

Fish + leche de tigre + 5 classical accompaniments (sweet potato, cancha, onion, cilantro, avocado). Serve with a chilled Sauvignon Blanc or Pisco Sour.

The restaurant-standard Peruvian presentation. Every element has its role; the classical ratios are tested + balanced.

Application · The Leche de Tigre Shot

60 ml per guest in a small cold glass, served before or after the plated ceviche. Peruvian ceremonial tradition.

Elevates the meal from a dish to an experience. The shot is memorable + cultural + delicious.



Application · Ceviche Tower (Dinner Party)

For 8 guests: layer cubed corvina + leche de tigre + shaved onion + sweet potato + cancha in a ring mold on each plate. Lift ring carefully at plating. Restaurant-grade presentation.

Visual impact for a dinner party centerpiece. The ring mold gives a clean composed look vs the casual bowl presentation. 20 extra minutes of plating work + dramatic result.

Application · Nikkei Variant

Substitute 30 ml lime for 30 g dashi + add 5 g white miso to leche de tigre + finish plate with ikura + shiso. Serve with warmed sake (not cold — the contrast is intentional).

The Nikkei lineage is the Pablo-palate-peak ceviche — Spanish-adjacent Peruvian + Japanese umami + fusion-history as ingredient. Connects hamachi crudo  (Batch 3 · raw+shiso) to ponzu  (Batch 3 · Japanese) to ceviche (Peruvian).

Beverage

Tier A: Sauvignon Blanc (New Zealand or Loire Valley) · dry Prosecco · Tier B: Albariño from Rías Baixas + Pisco Sour · Classical: Peruvian Pisco Sour (homemade with egg white foam) · Beer: Cusqueña or Cristal (Peruvian beers)

The acid in ceviche wants high-acid wines + bracing cocktails. Sauvignon Blanc's grapefruit-bright + Pisco Sour's lime-heavy + Peruvian beer's light-crisp all pair. The leche de tigre + Pisco Sour combination is the Peruvian classical pairing.

Menu Ideas

Peruvian Dinner Party (6-8 guests)

1. Leche de tigre shot as welcome. 2. Ceviche corvina as starter. 3. Ají de gallina-adjacent main (upcoming UMAMI-4 slate item — beef or pork variant). 4. Tres leches or pisco-based dessert. Complete Peruvian meal.

Summer Lunch (4 guests)

Ceviche as a substantial starter + side of tostones (or arepas if convenient) + a crisp side salad. 30-minute lunch with max visual + flavor impact.

Cocktail Party

Ceviche in small cocktail glasses or endive leaves (mini-cups) as passed hors d'oeuvres. Leche de tigre shot glasses passed separately. Peruvian-themed tasting bar for 10-15 guests.

Nikkei Tasting Menu (6 guests)

1. Ceviche nikkei variant. 2. Hamachi crudo yuzu-kosho . 3. Miso salmon SV. 4. Tiradito (sliced-thin variant, 30-second cure) with ponzu. 5. Green tea ice cream with black sesame. 5-course Nikkei arc teaching the Peruvian-Japanese fusion.

Summer Aperitif

Small ceviche plates + Pisco Sour + olives + canchita. 6pm ceviche-hour for 2-4 guests.

YOUR NOTES

Cook Log

Session Notes

Date: _____ · Serves: _____ · Rating: ___ / 5

Use this space to record what you changed, what worked, and what you'd do differently next time. Your future self will thank you.



Stop following recipes. Start understanding food.

