THAILAND / 48 HOURS IN BANGKOK

CEVICHE NIKKEI

A Nikkei ceviche from Above Eleven in Bangkok: cubes of fresh sea bass dressed with soy sauce, lime juice and Peruvian yellow chilli paste, served with sweet potato to soften the acid.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
4	20 min	20 min	40 min	Easy	Medium

INGREDIENTS

FOR THE CEVICHE

400 g very fresh sea bass fillet, skinned and cut into 1.5 cm cubes

1 tsp salt

1 tbsp light soy sauce

80 ml lime juice, freshly squeezed

1 tbsp aji amarillo (yellow chilli) paste

TO SERVE

1 sweet potato, boiled or steamed until soft, cut into chunks

Coriander leaves and thinly sliced red onion, optional

METHOD

PREPARE THE SWEET POTATO

1. Boil or steam the sweet potato for 15 to 20 minutes until tender. Cool and cut into chunks.

DRESS THE FISH

2. Put the fish cubes in a cold bowl. Add the salt and light soy sauce and toss gently. Go easy on the salt, as the soy adds more.
3. Add the lime juice and the yellow chilli paste and mix. Taste and add more lime or chilli if you want it sharper or hotter.

PLATE

4. Spoon the fish and some of its juice into bowls. Set the sweet potato alongside and serve straight away.

USEFUL SHORTCUTS FOR HOME COOKS

Aji amarillo paste is sold in jars at Latin American shops. A mix of mild yellow chilli and a little lime zest is a rough stand-in.

Cut the fish just before dressing and keep everything cold. Serve within minutes, before the lime turns the fish chalky.

Any firm white fish that is fresh enough to eat raw will work.

Will meets Chef Omar at Above Eleven, a rooftop restaurant in Bangkok that serves Peruvian-Japanese food, called Nikkei. Omar makes a ceviche from fresh sea bass, cut into cubes and dressed with salt, soy sauce, lime juice and a paste of yellow chilli.The sharp lime is balanced with sweet potato on the plate. Omar's point is simple: chilli and soy...