

Bavarian trout ceviche

Marinated trout fillet with herb vinegar and radishes in a mustard-olive oil dressing. Tastes delicious with fresh pretzels.

Zutaten
4 Portionen

Ingredients Bavarian trout ceviche
350 g Salmon trout fillet
2 pcs Limes
3 EL Byodo herbal vinegar
1 Covenant Radish
2 Piece Spring onions
0.5 Piece Radish (approx. 250 g)
1 Piece Onion red
8 Handles Parsley
8 Handles Coriander
Abrasion one organic lime
6 EL Byodo extra virgin olive oil, from Greece
2 TL Byodo Sweet Mustard
Byodo organic sea salt
Pepper
Chili flakes to taste

Zubereitung

Rinse the trout fillet in cold water and pat dry. Remove bones, if present. Cut the fillet into small

pieces and place in a shallow bowl. Squeeze the limes and pour over the fish together with the herb vinegar. Cover the bowl as airtight as possible and leave the trout to marinate in the fridge for 3 hours. Turn in between.

Wash and thinly slice the radishes, spring onion and radish. Cut the onion into fine strips. Chop the parsley and coriander.

Mix the olive oil with the sweet mustard. Season with salt, pepper and possibly chili flakes.

Remove the marinated trout from the fridge. Arrange the chopped ingredients with the fish on four plates and pour over the mustard-olive oil. Then sprinkle with the chopped herbs and refine with lime zest. Finally, season with salt and pepper and serve.

Fresh pretzels go particularly well with this.