

# Summer Flounder Ceviche

[Jose Duarte of Taranta](#)

From the Yale Appliance + Lighting Chef Series

**Ingredients:**

- 1 lb of fresh Summer Flounder fillet
- 1 red onion, in very fine slices
- 1/2 teaspoon aji amarillo
- 1/2 teaspoon of rocoto paste
- Juice of 16 key limes
- Sea Salt

**To serve:**

- 1 boiled ear of corn, cut into rounds
- Boiled sweet potato

**Preparation**

1. Basic Peruvian Ceviche only allows 5 ingredients: fish, lime, salt, onion and aji. Clean, simple, fresh; here is the recipe.
2. Cut fish into bite size pieces and mix together with onion in large bowl. Wash onion and fish and drain well. Season with salt and aji amarillo paste, rocoto paste.
3. Toss fish preparation quickly in lime juice. Refresh by adding a couple of ice cubes, mixing well and removing immediately before they have a chance to melt.
4. Serve ceviche immediately in a deep dish, accompanied by boiled sweet potato, fresh cooked corn.