



Iceberg Babies® Ceviche

Yield: 8 Servings

INGREDIENTS

4 Garden Hearts® Iceberg Babies®

- 1-1/2 pounds fresh, skinless striped bass (or other whitefish), cut into 1/2" cubes
- 2 cups lime juice, freshly squeezed
- 1/4 cup kosher salt
- 1 medium white onion, quartered and thinly sliced
- 2 avocados, peeled and sliced into fans
- 1 orange, juiced
- 6 green onion tops, thinly sliced (green only)
- 1/2 cup fresh cilantro, chopped, reserving sprigs for garnish
- 2 jalapenos, stemmed, seeded and finely chopped
- 1/2 cup Manzanilla green olives, pitted and quartered
- 1 red bell pepper, seeded and cut into small cubes
- 1 yellow bell pepper, seeded and cut into small cubes
- 2 tablespoons extra virgin olive oil
- salt and pepper to taste
- 1 each, lemon and lime for garnish

METHOD

1. Cure fish six hours in advance by mixing fish cubes with lime juice until covered. Add kosher salt and sliced white onion. Stir lightly, adding more lime juice until the fish is fully immersed; cover with plastic wrap, and refrigerate.
2. Before serving, add orange juice, green onions, cilantro, jalapenos, olives, red peppers and olive oil to the cured fish. Gently toss all ingredients. Add pepper to taste.
3. Cut off the stem of the Iceberg Babies®, rinse under cold water, and allow to air-dry completely. Separate into individual leaves, creating three lettuce leaf cups for each serving. Chiffonade the remaining lettuce.
4. Arrange cups on a serving plate. Fill with the lettuce chiffonade and top with two full tablespoons of ceviche. Garnish with cilantro sprigs, avocado fans, and lemon and lime wheels.



Recipe by: **Beat Giger, CEC, AAC, Corporate Chef**
Pebble Beach Resorts; Pebble Beach, CA

Chef's Comment: *"Iceberg Babies® work well for this South-of-the-Border favorite, perfect for a buffet dinner party."*



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