



## Ceviche from the trout by Martin Göschel

### Ingredients

#### Ceviche

3 rainbow trout, filleted, boned, skinned and cut into cubes

#### Marinade

150 ml elderflower vinegar

100 ml tree nut oil

10 ml roasted sesame oil

7 g fleur de sel

3 oranges, peel and juice

1-2 cloves garlic (depending on taste and size, sliced)

1-2 shallots (according to taste and size, sliced)

4 sprigs coriander

3 limes, zest and juice

250 ml coconut milk

1 red chilli, finely chopped

1 green jalapeño chilli, finely chopped

150 g diced and cooked vegetables (leeks, carrots)

1 bunch chives, finely chopped

1 bunch parsley, finely chopped

### Preparation

1. Mix all the marinade ingredients together and refrigerate overnight.
2. Mix the trout fillet cubes with the ceviche marinade and leave to marinate for 10 minutes.
3. Divide into glasses or plates. Garnish with a lettuce leaf and herbs.

**The recipe is suitable as an appetiser for 6 people.**



**THE ALPINA**  
GSTAAD