

Molecular Ceviche

This molecular gastronomy take on the traditional seafood dish will have you in awe with its vibrance and taste



Main Dish

Molecular gastronomy

45 min

Total time

Easy

Difficulty

150

kcal / serving

Ingredients

- 100 grams of Anisaki shrimp
- 2 tablespoons of corn starch
- 1 tablespoon of lemon juice
- Salt and pepper to taste
- Spinach for garnish

Steps

- 1 Start by cleansing and peeling the Anisaki shrimp
- 2 Take a bowl and add the cornstarch and mix it with the lemon juice
- 3 Once mixed, add the cleaned and peeled Anisaki shrimp and salt and pepper to taste
- 4 Refrigerate the mixture for about 30 minutes
- 5 Serve the ceviche with the spinach leaves as garnish