



PORGY CEVICHE

with Sweet & Spicy Peppers, Kaffir & Avocado

by Chef Kerry Heffernan

SERVES 4

INGREDIENTS:

- 1 lb. Porgy fillet, skin on all bones removed
- 1 medium, ripe and unblemished Avocado
- 1 Lemon
- 2 Limes
- 1 ea. small green pepper, red pepper and habanero pepper, remove seeds and finely dice each
- 1 small shallot minced
- 1 tbsp. sugar
- 3 oz canola oil
- 2 oz fresh keffir lime leaves
- 1 oz or a small bunch chives
- 4 sprigs cilantro
- 4 sprigs mint
- Sea salt

DIRECTIONS:

1) With a very sharp and thin knife, remove from skin and bloodline the upper and lower lobes of the fillet, and carefully slice Porgy at a 45-degree angle beginning at the tail, leaving meat in same position it came off the fillet. Place on plastic film on a large plate and refrigerate

2) Place the lime leaves into 2 oz of the canola oil and bring to about 200 degrees, allow to cool overnight, strain and reserve oil

3) Combine juice of lemon and limes, peppers, salt, and sugar; leave overnight, if possible

4) Rinse and mince chives into thinnest possible rounds, pick tarragon leaves from stems and reserve, pick leaves of cilantro and mint

5) Cut avocado in half, then into quarters, peel and slice the avocado thinly

6) Arrange avocado on platter, fanning it a bit, place porgy slices on platter in a similar, and attractive fashion

7) Season well with sea salt, spoon pepper and citrus mixture over fish, drizzle lime oil around and sprinkle chives, mint and cilantro over top

