



## SEABASS CEVICHE WITH WATERMELON TEXTURES

WATERMELON AND PASSION FRUIT JUICE		
ITEM	U.O.M	Quantity
Watermelon juice	Gr	300
Passion fruit puree	Gr	100
Lime juice	Gr	80
Olive oil	Gr	50

### METHOD:

- Blend all ingredients together.

## MARINATED SEABASS

### METHOD:

- Cut seabass in cubes and marinate with watermelon and passion fruit juice.
- Add in the mixture chopped chives, chili, lime zest and salt to taste.
- Let the fish marinate for 5 minutes.

WATERMELON GEL CARPET		
ITEM	U.O.M	Quantity
Watermelon and passion fruit juice	Gr	200
Kappa	Gr	4

### METHOD:

- In a saucepan add the juice and whisk in the kappa.
- Bring the mixture to boil. Remove any foam from top.
- Place a thin layer of the mixture in a flat gastronorm.
- Let it cool and cut it in a circle shape.

### GARNISH:

- Watermelon gel carpet.
- Micro greens.
- Edible flowers.
- Black caviar.
- Basil oil.