



Love and Spices:
Tropical Tuna Ceviche

Description

A classic South American dish served with a passion fruit twist

Recipe by **Monique Singer**
Introduction by **Alexandre L'Hour**

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Westmount Magazine is proud to offer its readers sample recipes from [Love and Spices](#), a beautifully illustrated cookbook by **Monique Singer**. With this new series, you will discover some unique recipes dedicated to cooking with spices, from hors d'œuvres to desserts.

Monique Singer knows how to make people talk, sing and dance spices! From her earliest childhood, alongside her grandmother and sisters, she learned how to create a delicious and original cuisine with her senses, her hands and all her love.

From her family's table to the jet-set parties she has catered in New York, Los Angeles, Venezuela, Spain, Haiti, and Asia, regardless of the set-up, function, atmosphere or style, Monique's food has left its imprint on people's taste buds.

Enjoy!

When you use the right spice, you sprinkle your dishes with magic!

Monique Singer



Tropical Tuna Ceviche

Preparation time: 35 min | Refrigeration time: 12 hours | Yields: 6 servings

TUNA

- 2 lbs / 900 g fresh tuna, cut into small cubes
- 12 limes / 240 ml, juiced
- 1/2 cup / 118 ml, passion fruit juice

Cut the fish into very small cubes and place in a glass bowl.
Pour the juice of 12 limes and the passion fruit juice over the fish.
Make sure to fully cover the fish.
Cover the bowl with plastic wrap.
Refrigerate for 4 to 6 hours or overnight.



Remove from the refrigerator and drain.

Then add

INGREDIENTS FOR CEVICHE

- 1 red bell pepper
- 1 firm mango
- 1 avocado
- 1 shallot
- 1 bunch of cilantro finely chopped
- 1 Boston lettuce leaves

DRESSING

- 2 limes, juice freshly squeezed
- 2 tbsp olive oil
- 1 tsp lime zest
- 1 tsp sea salt
- 1 tsp freshly ground pepper
- 1 tsp sriracha chilli sauce

In a mixing bowl whisk all the dressing ingredients and set aside.

Cut red pepper, avocado, and mango into small cubes, set aside.

Combine the ready tuna ceviche and all the ingredients ready cut into small cubes with the chopped cilantro.

Pour over the dressing and mix to combine.

Serve ceviche on a bed of lettuce leaves.

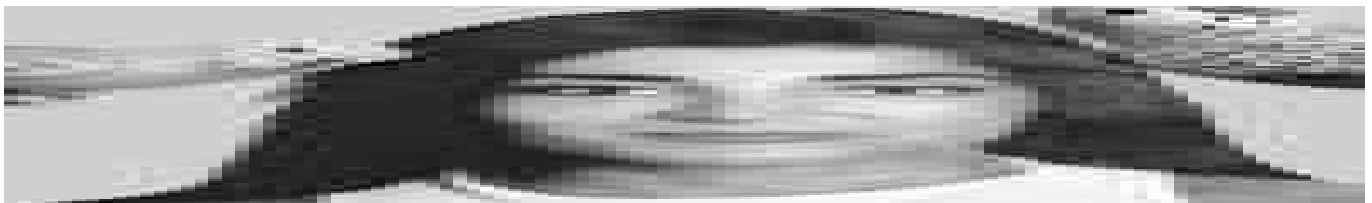
This recipe can be made with lime juice if passion fruit is not available.

Images: Anne Fillion

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Monique Singer is a cultural creator now based in Montreal, usually found travelling the world, experiencing other cultures and sharing what she finds most interesting. At the top of her food passion is her attraction for spices, their benefits and the distinctive flavour they bring to all dishes. [LinkedIn](#)



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