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Specialty: Rehabilitation Medicine

Country: Perú



Name of dish	Ceviche			
Ingredients (with measurements)	Ingredients	Quantity		
	Raw fish	As desired, skinned		
	Garlic	1 teaspoon, very well crushed		
	Salt	1 teaspoon		
	Pepper	1 teaspoon		
	Chopped celery	1 cup		
	Lemon/Lime juice	Freshly squeezed from 10 lime or 5 lemons		
	Parsley	2 tablespoons, finely chopped		
	Cut onions	2 Cups, cut lengthwise and very slim		
	Lettuce	2 to 7 leaves		
	Sweet potatoes	5 slices, boiled		
	Brown sugar	3 tablespoons		
Water	1/3 cup			
Directions	Dice the raw fish to about 2cm sizes. Add crushed garlic, salt, pepper, chopped celery, lemon/lime juice, parsley and cut onions to the diced fish and mix well. Place on a plate.			

	<p>Place 2 to 7 lettuce leaves on the plate.</p> <p>Place slices of boiled sweet potatoes on the lettuce leaves.</p> <p>Make a glaze of brown sugar and water by placing sugar and water mixture over low heat for 5 minutes.</p> <p>Pour over the sweet potatoes.</p> <p>May be served with chunks of fresh boiled corn.</p>	
<p>Other relevant information</p>	<p>The word ceviche is derived from the Quechua word <i>siwiche</i> which means "fresh fish". It is considered as the flagship dish of Peruvian cuisine.</p> <p>The ceviche is a marine delicacy that stirs controversy with its own name!!!</p> <p>It is consumed all year round and is very attractive to foreign visitors. It is a dish that combines the acidity of lemon and the heat of the Peruvian aji (pepper) very well.</p>	