



# *Kaviari Maison*

SEA BASS CEVICHE



RECIPE IDEAS

*Kaviari Maison*

**Sea bass ceviche**

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**Serves four**

Preparation time: 10 minutes

Cooking time: -

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1 kg sea bass fillets · 2 limes · 1 red onion · 1 Chioggia beetroot · 1 Blue Meat radish · **125 g Kaviari Kristal® caviar** · 3 tbsp pomegranate seeds  
· fleur de sel · a few microgreens or coriander leaves

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Peel and thinly slice the red onion. Place the lime zest and juice in a bowl. Add the sliced onion and a pinch of fleur de sel.  
Rinse the sea bass fillets and cut them into cubes. Peel the beetroot and radish, then slice them thinly using a mandoline.  
Divide the diced sea bass between the plates and arrange the radish and beetroot slices alongside. Drizzle with the lime and red onion mixture.  
Garnish with pomegranate seeds and microgreens.  
Top with a generous spoonful of caviar and serve.

