

## Ceviche de Champiñones

Mushroom Ceviche, 4 servings

### Ingredients:

500 g mushroom  
10 small limes for about 120ml of lime juice (2-3 tbs. per person)  
3 tsp. salt  
1 tbs. minced red chili, type 'aji limo' or 'rocoto' or both  
1 onion (150gr)  
1/2 garlic clove  
15 coriander leafs  
2 threads Yuyo (seaweed, optional)  
pepper as desired

### Serve with 2-4 of the following sides:

Boiled sweet potato or potato, white corn (choclo, boiled for 15 minutes with some sugar), corn nuts (cancha), plantain chips (chifles), boiled or fried cassava (yuca)

### Tips:

You can replace the cilantro with parsley.

Don't add a lot of cilantro or garlic.

If you don't find Peruvian hot peppers, just a different fesh or other than a packaged chili paste.



Just 2 strong squeezes for the lime juice.



Boiling the mushrooms.



The plated dish.

### Preparation:

1. Squeeze the limes into a bowl and strain it.
2. Mince the red chili, the garlic, and the cilantro.
3. Cut the onion in two halves and slice it into thin half circles (julienne).
4. Cut the mushrooms in quarters, boil them for 5 minutes with a little bit of water, salt and pepper. Let them cool and keep the mushroom stock.
5. Put mushrooms into a bowl, add salt, pepper and the lime juice, stir and wait a minute.
6. Add 10 tbs. of the mushroom stock, chili, garlic, cilantro and stir.
7. Add more chili if you want.
8. Add onion, stir once more and put mushrooms on the center of a plate, making a heap, adding also all the marinade.
9. Add some sweet potato or potato slices (1 cm), add the corn (kernels removed from the cob), or cut entire corn cob into 4 pieces and add to the plate. Add cancha, chifles and yuca as desired.