

Yucatan Ceviche Broth

A fish-based soup broth with the fresh flavors of the Yucatan.

Yield: 1 gallon
Serving Size: 16 (8 oz) servings
Prep time: 10 minutes
Cook time: 15 minutes



Recipe Details

Ingredients	Weight/Metric		Measure
Water	128 fl oz	—	1 gal
Minor's® Fish Base	2.5 oz	70 g	4 Tbsp
Onions, small diced	3 oz	83 g	1 cup
Celery, small diced	3.25 oz	94 g	1 cup
Green pepper, sweet, small diced	1 oz	32 g	1/3 cup
Red pepper, sweet, small diced	1 oz	32 g	1/3 cup
Yellow pepper, sweet, small diced	1 oz	32 g	1/3 cup
Minor's Fire Roasted Jalapeño Flavor Concentrate	1 oz	30 g	2 Tbsp
Lime juice	4 fl oz	—	1/2 cup
Cilantro, fresh, chopped	—	2 g	1 Tbsp
Basil, fresh, chopped	—	2 g	1 Tbsp
Thyme, fresh, stemmed, chopped	—	2 g	2 tsp

Preparation Steps

1. In a 2–3 gallon stockpot over medium heat, combine water and Fish Base. Mix well and simmer gently, being careful not to boil, for 3–5 minutes.
2. Add the onions, celery, green, red and yellow peppers and Fire Roasted Jalapeño Flavor Concentrate. Simmer gently to infuse flavors for 5–8 minutes.
3. Add lime juice, cilantro, basil and thyme.
4. Season to taste and remove from heat. Hold on soup station.

YUCATAN CEVICHE

ORDER GUIDE

Order Guide for **50** Servings

> Dry Goods

- € ☐ 1 lb brown rice
- € ☐ 1 lb crispy tortilla strips, optional
- € ☐ 1 lb pinto beans, optional

> Produce

***be sure to ask your distributor about local seasonal produce*

- € ☐ 8 oz lb white onions
- € ☐ 2 oz red bell peppers
- € ☐ 2 oz yellow bell peppers
- € ☐ 2 oz green bell peppers
- € ☐ 8 oz celery
- € ☐ 8 each limes
- € ☐ 1 oz basil
- € ☐ 1 oz thyme
- € ☐ 3 lbs local seasonal vegetable*
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- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 3 lbs local seasonal vegetable*
- € ☐ 12 oz cilantro

* corn, tomatoes, peas, olives, scallions, jicama, onions, tomatillos, avocados, limes, carrots, kale, chard, bell pepper, jalapeno pepper, zucchini, plaintains, and sweet potatoes are all vegetables that work well on this station

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> Protein

- € ☐ 6 lbs bay scallops

> Refrigerated

- ☐ MINOR'S® No Added MSG Fish Base 1 tub
- € ☐ MINOR'S Fire Roasted Jalapeno Flavor Concentrate 1 tub

YUCATAN CEVICHE

PREP GUIDE

Serves: 50

All preparation and set-ups must be in accordance with the health department regulations and follow standard operator procedures and policies.

> Day Before Service

- € ☐ Prepare Yucatan Ceviche broth recipe
- € ☐ Poach, chill, and 6 lbs bay scallops
- € ☐ Cut for soup, blanch and shock 3 lbs local seasonal vegetables
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- € ☐ Reserve 1 lb crispy tortilla strip (optional)
- € ☐ Reserve 1 lb cooked pinto bean (optional)
- € ☐ Prepare 1 lb (dry weight) brown rice

> Day of Service

- €€ ☐ Reheat broth to a minimum of 180°F
- € ☐ Chop 8 oz cilantro

> Station Set Up

- € ☐ Clean uniform
- € ☐ Gloves
- € ☐ Sanitizer solution with kitchen towel
- € ☐ 3 additional kitchen towels
- € ☐ Refuse container
- € ☐ Soup kettle
- € ☐ 6 oz ladle for soup
- € ☐ Containers for holding vegetables and other garnishes cold (11)
- € ☐ Risers and station decorations
- € ☐ Serving tongs (11)