



Six Sigma Ranch & Winery



Summer Citrus Ceviche

By Six Sigma Wine Club Manager Lauren Wulff

This beautiful and delicate ceviche with seafood, citrus and lime leaves is the perfect appetizer to be paired with our newly released 2013 Marianne's Rose.

Brine for the ceviche:

6 lime leaves, bruised (rub leaves between your hands to bruise)

¼ cup each of fresh squeezed lime juice, grapefruit juice and orange juice

zest of 1 grapefruit, 1 oranges and 2 limes

½ teaspoon salt

Mix together in glass bowl.

1 lb. of sushi-grade fresh halibut

1 lb. shrimp, cleaned and poached

2 shallots, finely chopped

1 pink grapefruit, peeled and sliced thinly

1 orange, peeled and sliced thinly

2 limes, peeled and sliced thinly

1 ripe but firm avocado, sliced

½ cup chopped cilantro

1 teaspoon calendula flowers (if available)

½ teaspoon pink Himalayan salt

¼ cup grape seed oil

Rinse the halibut and shrimp under cold water briefly and dry with a paper towel. Place halibut on a cutting board and slice wafer thin at an angle. Arrange the halibut in a dish in a single layer and then sprinkle the shallots and shrimp on top. After removing the lime leaves, pour the brine over the fish and shallots, making sure the liquid covers the ingredients. Cover and refrigerate for 3 hours.

After the initial 3 hours remove the halibut and shrimp from the refrigerator, drain and place on a platter. Top with slices of avocado and citrus fruits. Sprinkle with cilantro and calendula flowers. Season with salt, drizzle with grape seed oil and serve.