



PRAWN AGUACHILE ROJO

Aguachiles, like Ceviches, are raw fish or prawns cured in citrus juices and chillies. This is a classic dish from Northern Mexico, combining the best of fresh seafood from the Pacific coast, lime juice, cucumber and of course fresh chillies.

At Santo Remedio we offer Aguachile either Rojo or Verde on our specials board – Red or Green – depending on the kind of chillies we use, Red Jalapeños or Serranos (which are Green in color), which come from Mexico.

My recipe includes a few twists, you can also garnish with seasonal fruit like strawberries, peaches or gooseberries.

FUN FACTS

This fresh seafood dish comes from the Northwest region of Mexico. The origin of aguachile lies in the coast of Sinaloa, originally made with water and chiltepinies, small round peppers chillies from the state

INGREDIENTS

- 400grs or 16/20 peeled tiger prawns
- 1 cucumber - peeled
- 300 ml freshly squeezed lime juice
- 100 ml freshly squeezed orange juice
- 4-5 Red Jalapeño chillies – to taste
- Fresh Coriander – finely chopped
- Red Onion – finely slices
- Fish sauce – a dash
- Sea Salt – a pinch
- Avocado slices – optional
- Sesame seeds - optional
- Corn tortilla chips on the side

RECIPE AND METHOD

1. Use only fresh prawns from a local fishmonger. Split them in half lengthwise, remove the veins and clean them. Put them in a deep container, cover with cling film and store in the fridge.

2. In a blender combine half the cucumber, lime juice, orange juice, 2-3 jalapeños – depending on how spicy they are and how spicy you want it – a dash of fish sauce, a pinch of salt until all ingredients are mixed together. Make sure the mixture is smooth and the colour of the chillies you are using. Try it and make sure the freshness of the citrus juices and cucumber, the spiciness of chillies are all well balanced. Add more salt or chilies if needed.

3. Once the juice is well balanced cover the prawns for at least 90 minutes – or until the prawns turn pink, a sign that they are cured. Make sure the prawns are completely submerged in the mixture, and stir frequently, to ensure all the prawns are fully cured.

4. Once they are cured, serve on a plate and garnish with coriander leaves, chopped cucumber and sliced onions. You can also add avocado slices and seasonal fruit if you want.

5. Enjoy fresh with some freshly made corn tortilla chips. Best paired with a lager of your choice, even better with a Michelada.