



Excerpted from [Spice](#), reprinted by permission of DK, a division of Penguin Random House LLC. Copyright © 2019 by Dr. Stuart Farrimond." credit for the recipe images: "© Dorling Kindersley: Mowie Kay, 2019

## Leche de tigre

### Local Spice Blend - Leche de tigre

Translating as “tiger’s milk,” this is the marinating liquid for ceviche, the raw fish dish originally from Peru and now enjoyed all along the Pacific coast.

½ - **1** aji limo, habanero, or other hot chili, finely chopped  
**1** large garlic clove, crushed  
**1 in (2.5 cm)** piece of ginger, coarsely grated  
**1 tbsp** fresh cilantro stalks, finely chopped  
½ small red onion, finely chopped  
juice of **5** limes  
salt, to taste

Combine all the ingredients and refrigerate for 1 hour before using to marinate fresh white fish. Leche de tigre is traditionally drunk after the fish has been eaten.

*Chef Donna’s Note:* Use about 1 pound fresh sea bass, red snapper or other firm white fish to 1 cup of marinating liquid. Trim and cut fish into small bite size cubes, roughly ¼” to ½”. Place fish in a non-reactive bowl and pour the marinating liquid over; stir once to combine. Cover with cling film and refrigerate about 1 hour (or up to 2) to “cure.” Your fish should still be soft and tender; it is over-cured with the fish is firm.



from Spice, reprinted by permission of DK, a division of Penguin Random House. © 2019 by Dr. Stuart Fatimov. All rights reserved. © 2019 Dorling Kindersley. All rights reserved.