



A TASTE OF NEW ENGLAND

Spruce Peak | Stowe, VT

FOOD & BEVERAGE SHOWCASE | SEPTEMBER 5, 2021



Mixed Pepper Ceviche with Black Salt

Recipe courtesy of Chef Tatiana Rosana
Para Maria, Boston MA

Ingredients:

- 1 pound firm white fish such as grouper, halibut, or snapper, medium diced
- 2 limes, juiced
- 1 lemon, juiced
- 1/2 orange, juiced
- 1/4 cup red onion, minced
- 1 jalapeño, small diced
- 1 poblano pepper, roasted and peeled and small diced
- 4 shishito peppers, sliced
- 2 tablespoons cilantro, minced
- Salt and pepper to taste
- Black salt and aleppo Pepper for garnish



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1. Combine fish, lime, lemon and orange juice and refrigerate for at least one hour to “cook” the fish.
2. Add onion, peppers, cilantro, salt and pepper and mix to combine.
3. Top with black salt and aleppo pepper and serve with chips or tostones

Pro Tip: Experiment with different combinations of fish and peppers, get creative!