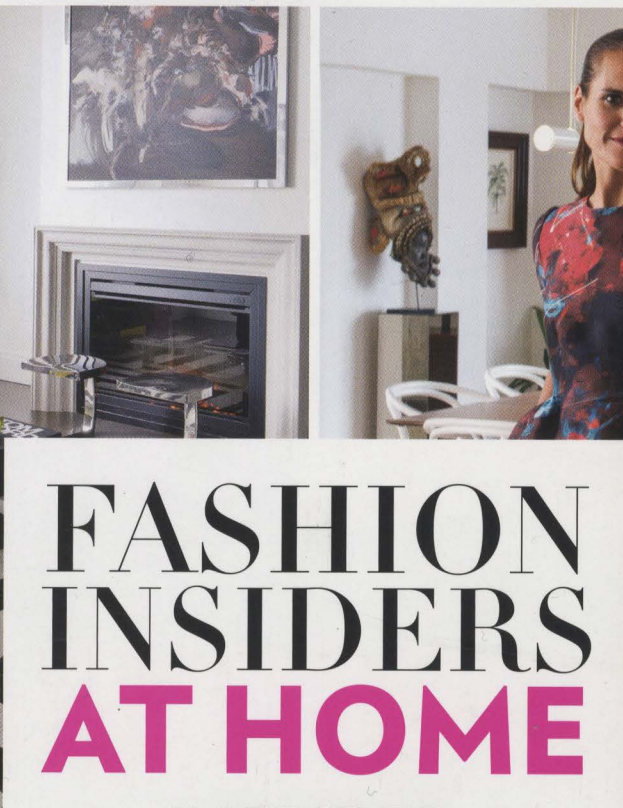


**NEW! Recipe Lab:**  
Ceviche Made Easy

# HOUSE & HOME

CANADA'S MAGAZINE OF HOME & STYLE

THE GLAM CONDO OF  
NICHOLAS MELLAMPHY  
FROM HUDSON'S BAY



MARIA VARVARIKOS PEART,  
ZOÏ AGENCY, & DEXTER  
PEART, WANT APOTHECARY

## FASHION INSIDERS AT HOME

**INSPIRED  
DECORATING**  
STYLE ADVICE, HOT LOOKS,  
MAKEOVERS & MORE!

TORONTO  
TEXTILE  
DESIGNER  
VIRGINIA  
JOHNSON



THE BROOKLYN  
BROWNSTONE  
OF DESIGNER  
REBECCA TAYLOR





**HOT TIP** Make friends with your fishmonger! He or she will point you toward the freshest fish (look for firm flesh and clear, round eyes) and let you know which picks are sustainable.

# CEVICHE

With Peru fast becoming a culinary destination, chefs are getting inspired by the country's bold flavours and fresh seafood. Ceviche is a classic Peruvian dish, and a great place to start. Four chefs share their signature recipes and best advice on making it at home.

*Text by* **KARON LIU** | *Photography by* **STACEY BRANDFORD**  
*Food styling by* **ASHLEY DENTON** | *Produced by* **STACEY SMITHERS**

*Pinch bowl, Speck + Stone; knife, La Merceria; reamer, Rustica Tabletop.*





Chef de cuisine/executive chef  
Riccardo Bertolino, Maison Boulud  
at the Ritz-Carlton Montreal

“I LIKE A MILD SPICE, LIKE A PIQUILLO.  
YOU DON'T WANT TO KILL THE FLAVOUR  
OF THE FISH WITH TOO MUCH SPICE”



Plate, William  
Ashley China.

FULL RECIPE PG. 118

# CLASSIC PERUVIAN CEVICHE

## SIX SIMPLE STEPS TO MASTERING THE DISH

SNAPPER  
+  
LIME,  
MANDARIN  
& LEMON  
JUICES  
+  
PIQUILLO  
PEPPERS



**1.** **CUT** the fish into 3/4" cubes. If the pieces are too big, the marinade won't absorb; too small, and the fish may overmarinate.



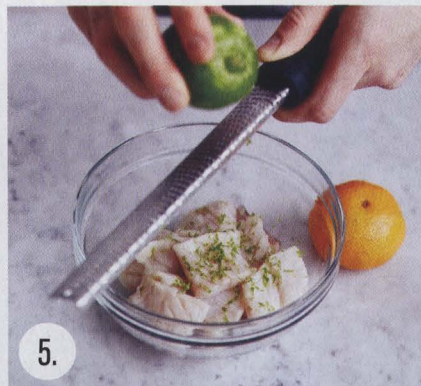
**2.** **PREPARE** the marinade by mixing the citrus juices with apple cider vinegar, a pinch of salt and coriander roots.



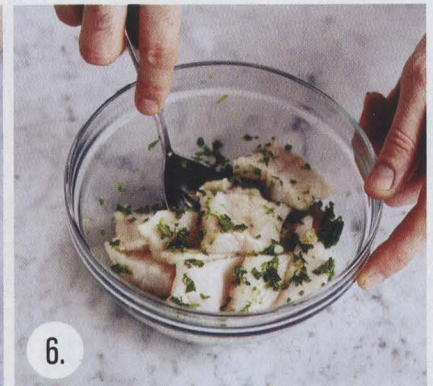
**3.** **MARINATE** the fish for 20 minutes. Watch the timing! Left for too long, the fish falls apart and tastes chalky.




**4.** **MAKE** the dressing. While the fish is marinating, prepare all dressing ingredients and mix in a separate bowl.



**5.** **SEASON** the marinated fish with salt, pepper and the zest from two or three different citrus fruits.



**6.** **TOSS** fish with chives and cilantro leaves. Divide into bowls, add dressing and serve (see top).

  
**PREP TIME**  
25 minutes  
**TOTAL TIME**  
45 minutes