

# Peruvian Ceviche

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Serves 4

## Mushroom ceviche

### INGREDIENTS

- 1 red onion sliced thinly
- 250g oyster mushrooms torn into 1 cm strips
- 3 king mushrooms diced into 1 cm cubes
- Juice of 2 - 3 limes (you want it very limey)
- 1 cup of coriander leaves then finely chopped
- 1 tbsp olive oil
- 2 chillies chopped small (optional)
- 1 tsp salt (you may need more)
- (You can add two tomatoes diced with seeds removed – I didn't)
- 1 sweet potato peeled and cut into 2 cm slices then
- Corn kernels removed from 2 cobs corn

### Tofu

- 375 g firm tofu crumbled small
- 1 corn cob kernels removed

### METHOD

1. Mix everything together and put in an airtight container in the fridge for at least 2 hours, longer is better. I made mine at 10 am and ate it at 630 pm.
2. Make the tofu by frying the tofu and the corn it in a pan with oil for 10 minutes or so, turning occasionally until some brown appears on some of the crumbles. Mix in the tamari and cook for a further 5 minutes.
3. While you are cooking the tofu steam the sweet potato and corn kernels.
4. Serve on a platter or individual plates with mushrooms in the middle and then arrange the corn in one area around the mushrooms, then the sweet potato and then the tofu.

The logo for Veet Karen, featuring the name in a stylized, handwritten script font.