


Tuna Poke and Market Fish Ceviche

Recipe By *Michael Gershkovich*



Cooking and Prep: 
2.5 h

Serves:  6

Contains:     G

Preference: Parve

Watch Mike explain the ins and outs of poke and ceviche [here!](#)

Difficulty: Easy

Diet: Pescetarian

Source: Kosher.com

Exclusive

Ingredients (26)

Ceviche

- 2-3 strawberries, diced
- 1/2 red onion, diced
- 1/2 cup diced fennel
- 1 teaspoon chopped jalapeño
- 1/4 – 1/2 teaspoon jalapeño tabasco sauce
- 2-3 tablespoons chopped cilantro (including stems)

- 1 teaspoon chopped garlic
 - juice of 1 blood orange
 - juice of 1 orange
 - juice of 1 lime
 - juice of 1 grapefruit
 - salt, generously
 - 6 ounces halibut, diced
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Poke

- 1/2 teaspoon juice squeezed from freshly grated ginger
 - 1/4 teaspoon minced garlic
 - 2 tablespoons thinly sliced scallions
 - 2 teaspoons **Gefen Soy Sauce**
 - 1/4 teaspoon **Gefen Sesame Oil**
 - pinch of chopped chili flakes
 - 6 ounces fresh tuna, cubed
 - 2 sprigs chopped cilantro
 - crushed macadamia nuts, for garnish
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For Serving

- Daikon radish, thinly sliced
 - tortilla chips
 - guacamole
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Sommelier Suggests

- Baron Herzog Chenin Blanc Viognier**
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Start Cooking

Prepare the Ceviche

1. Combine aromatics, add juice, and finally stir in fish and let marinate for 20-30 minutes in the fridge.
2. Plate and serve with liquid.

Prepare the Poke

1. Add a pinch of salt to the garlic and mix.
2. Add ginger, scallions, cilantro, soy sauce, sesame oil, and chili flakes, and stir to combine.
3. Add tuna and let sit for at least two hours in the fridge.
4. Strain from liquid, plate and serve.