



## SHRIMP CEVICHE WITH LIME MINT FOAM

From the EPCOT® International Festival of the Arts

### INGREDIENTS

**SERVES 4**

#### SHRIMP CEVICHE

- 2 cups diced cooked shrimp (about 2/3 pound)
- 1/2 cup diced red onions
- 1/4 cup diced green pepper
- 1/4 cup diced red bell pepper
- 1 jalapeno pepper, seeded and diced
- 1/4 cup thinly sliced green onions
- 1/4 cup orange juice
- 1/2 cup lime juice
- 1 tablespoon sugar
- 1/2 cup diced mango
- 1/4 cup chopped cilantro
- Salt, to taste
- Black pepper, to taste

#### LIME MINT FOAM

- 1/2 cup water
- 1/2 cup lime juice
- 1 teaspoon soy lecithin
- 1 tablespoon sugar
- 1/2 cup chopped fresh mint

### DIRECTIONS

#### FOR SHRIMP CEVICHE:

1. Combine shrimp, red onion, green pepper, red pepper, jalapeno, and green onion in glass mixing bowl.
2. In small bowl, combine orange juice, lime juice, and sugar. Stir until sugar is dissolved. Pour over shrimp mixture.
3. Add mango and cilantro and stir to combine. Season with salt and pepper to taste.
4. Set aside.

#### FOR LIME MINT FOAM:

1. Combine water, lime juice, soy lecithin, sugar, and mint in large mixing bowl.
2. Whip using a whisk or immersion blender until foam develops on top. Allow to stand for 1 minute.

#### TO SERVE:

Evenly divide ceviche among 4 bowls. Spoon 2 tablespoons lime mint foam on top of ceviche.