CEVICHE OF PRAWNS AND LEONFORTE IGP PEACHES

Categoria: Starter **Tempo di preparazione:** 15 minutes **Difficoltà:** facile

Ingredienti per 4

- 2 yellow Leonforte peaches PGI (if you cannot find them, use any yellow-flesh peach)
- 12 prawns
- extra virgin olive oil, to taste
- salt, to taste
  2 limes, juiced
- 1 tablespoon of ginger juice
- 1 sprig of fresh coriander

Leonforte IGP peaches are fragrant and sweet: try them in this recipe with marinated ceviche prawns—an unexpected and delicious combination.

Difficulty: **easy**
Cost**: moderate**
Preparation time**: 15 minutes**
Serves: **4**

Method

Clean and devein the prawns and chop them finely with a knife, add half of the lime juice and coriander and leave in the refrigerator.

Peel and dice the peaches. Dress the diced peach with extra virgin olive oil and season with salt. Add the juice of the remaining lime and the ginger juice. Place in the refrigerator.

To serve, alternate layers of the peaches and prawns and garnish the dish with a drizzle of oil and some fresh coriander leaves. Enjoy!