

"Tuna and avocado ceviche is one of those dishes that reminds me of home — bright, fresh, and full of island energy. I first tasted ceviche while traveling and immediately thought of how Bermuda's local tuna and citrus could bring it to life. My version adds a Bermudian touch with a bit of sweetness from orange juice and the creaminess of avocado — it's light, flavorful, and perfect for warm days by the sea."



- Ingredients
- For the Ceviche:
- 250g fresh sushi-grade tuna, diced
- 1 ripe avocado, diced
- 1 small red onion, finely chopped
- 1 jalapeño or chili pepper, finely sliced (optional for heat)
- Juice of 2 limes
- Juice of ½ orange (for sweetness)
- 2 tbsp olive oil
- 1 tbsp soy sauce (optional, for umami depth)
- 1 tbsp chopped fresh cilantro or parsley
- Salt and black pepper, to taste
- For Serving:
- Tortilla chips or plantain chips
- Lime wedges
- Microgreens or extra herbs for garnish
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## Tuna & Avocado Ceviche



Serves: 2-3



Prep Time: 15 mins |

Marinate Time: 15 mins |

Total Time: 30 mins

### Method

1. Prepare the Tuna:
2. Cut the tuna into small, even cubes. Keep chilled until ready to mix.
3. Mix the Marinade:
4. In a bowl, whisk together lime juice, orange juice, olive oil, soy sauce, salt, and pepper.
5. Combine Ingredients:
6. Add the tuna, onion, and chili to the bowl. Gently toss to coat and let marinate in the fridge for about 15 minutes — just enough for the citrus to lightly "cook" the fish.
7. Add the Avocado:
8. Carefully fold in the diced avocado and cilantro right before serving to keep the texture fresh and creamy.
9. Serve & Enjoy:
10. Spoon into chilled bowls or martini glasses. Garnish with microgreens or herbs and serve with chips or flatbread.

### CHEF WILL'S TIPS:

- Chef Will's Tip 🍴
- Always use the freshest fish possible — the quality makes all the difference. And don't over-marinate! The citrus should lightly cure the tuna without making it tough.
- Chef William Smith Local
- [www.willsmithskitchen.com](http://www.willsmithskitchen.com)
- [@WillSmithKitchen](#) "Bringing Local Flavor to Every Table"