### Tilapia Ceviche

**Ingredients**
- Tilapia Fillet
- Red Onion
- Tomato
- Serrano Chili
- Peppers
- Salt
- Tabasco
- Oregano
- Lemon Juice
- Coriander
- Avocado
- Tortilla Chips

**Method**
1. In a ceramic bowl, place the cubes of fish, onion, tomato, chili, salt, tabasco, and oregano.
2. Cover with the lemon juice.
3. Let sit in the refrigerator for about an hour.
4. Stir, to ensure all fish pieces are evenly marinated, cooked, in the lemon juice.
5. Keep chilled for at least 3 hours before serving so to give time for the flavors to blend.

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### Tilapia fillets with Lemon & Capers

**Ingredients**
- Tilapia Fillet
- Seasoning
- Worcestershire Sauce
- Flour
- Butter
- Lemon Baladi ‘Segments’
- Capers
- Lemon Juice
- Parsley

**MISE-EN-PLACE**
1. Scale, gut, fillets the Tilapia, refrigerate on crushed ice.
2. Prepare the clarified butter, Prepare the lemon juice and lemon segments.

**Method**
1. Marinate with salt and pepper, lemon juice, and Worcestershire sauce.
2. Dip into the flour and fry in clarified butter over moderate heat until golden brown and cooked through.
3. Arrange on a suitable plate.
4. Heat the remaining butter, add remaining lemon juice, lemon segments, capers, and chopped parsley.
5. Pour over the fish.

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### Sweet and Sour Tilapia Soup

**Ingredients**
- Tilapia sliced into pieces
- Coriander - fresh (Cilantro)
- Onions
- Peppercorn
- Ginger
- Tamarind
- Fish sauce (Chinese)
- Sugar
- Salt
- Onions

**Method**
1. In a mortar and pestle, finely pound cilantro, onion and ginger and black pepper until you achieve a coarse paste.
2. In a medium sauce pan, bring water and cilantro paste to a boil over medium high heat. When it reaches a boil, reduce heat to medium, add fish to the broth.
3. When the broth comes back to a boil, add tamarind concentrate, fish sauce, brown sugar and salt. Allow the fish to cook for about 4-5 minutes. Check the doneness of the fish.
4. Remove from heat stir in scallions and Serve immediately.

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### Tilapia Shakshouka Style

**Ingredients**
- Tilapia fillets
- Coriander
- Sumac Ground
- Cumin Ground
- Dill, fresh
- Tumeric
- Olive oil
- Garlic
- Jalapeno Peppers
- Tomato
- Water
- Parsley
- Mint

**Method**
1. In a small bowl, combine the coriander, sumac, cumin, dill and turmeric.
2. In a large, deep skillet (with a cover) heat 30g olive oil.
3. Saute the onions for 2 minutes then add the garlic and jalapeno.
4. Cook on medium-high, stirring regularly, until fragrant and golden in color.
5. Now add the tomatoes and only ¼ of the spice mix.
6. Add the tomato paste, lime juice, water, salt and pepper and stir to combine.
7. Bring to a high simmer, then turn the heat down to medium-low.
8. Cover and cook the tomato mixture for 10 more minutes; stir occasionally.
9. Meanwhile, season the fish filets lightly with salt and pepper and coat on both sides.
10. Gently add the fish filets to the tomato mixture.
11. Cook on medium-high briefly, then reduce the heat to medium.
12. Cover and cook for another 10-15 minutes until the fish is cooked through.
13. Remove from heat and top with the fresh parsley and mint leaves.
14. Serve immediately in bowls with Lebanese rice or your favorite crusty bread.