

Starter

Kinilaw

A raw fish salad similar to Latin America's ceviche

Serves 4

Ingredients:

500g fresh fish (tuna, sea bass etc)

300ml white vinegar

Sea salt

6 cloves garlic, crushed

4 tablespoons lime/lemon juice

3 diced tomatoes

1 red onion, finely sliced

2 tablespoons fresh ginger, finely chopped

3 tbsp coconut milk

Fresh chillies (optional)

Salt and Pepper

Instructions:

- 1. Place the cubed fish in a large bowl, add a generous pinch of sea salt then pour in 150ml of vinegar**
- 2. Let stand for 2 minutes then gently squeeze the tuna by placing a spoon on top applying a little pressure**
- 3. Gently wash the tuna meat with vinegar. Drain all the vinegar once done.**
- 4. Add the remaining 150ml vinegar, lemon or lime juice, ginger, salt, ground black pepper, onions, tomatoes, red chillies and coconut milk, then mix well.**
- 5. Cover the bowl and refrigerate for at least 2 hours before serving.**