

Kokoda (Raw Fish Salad)



Ingredients

1. Fillets of *walu* or any fish with firm white flesh
2. Coconut cream
3. Lemons
4. Spring onions
5. Tomatoes
6. Salt

Directions

1. Cut the fish fillets into cubes or bite-size pieces and place in a bowl. Squeeze lemons over the fish until it is totally submerged. It is important that the fish be totally covered in lemon juice. This helps in cooking the fish so that it doesn't have a completely raw taste.
2. Season with salt according to your taste and leave in the refrigerator overnight to marinate.
3. The next day, about 1 hour or 2 before serving the dish, dice the onions and tomatoes.

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4. Drain the lemon juice from the fish, leaving only about a tablespoon. Mix the coconut cream, vegetables, and a little salt to taste. Add the mixture to the fish.
5. Garnish with spring onion.

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