

CEVICHE

by Malcolm Shaw of Mystere

2016 Runner-up : Entrée Course

Ingredients (serves 4)

500g boneless white fish fillets,
skin removed, chopped into
1cm pieces

4 limes, juiced

1 small red chilli, seeded, thinly
sliced

1 small red onion, thinly sliced

6 vine-ripened tomatoes, skin
removed, seeded, chopped

2 tablespoons coriander leaves,
plus extra to serve

1 avocado, peeled, flesh diced

Sweet chilli sauce, coconut
cream and lime wedge, to serve



Method

Lime juice 'cooks' the fish for this gourmet starter

Place fish in a glass dish and pour over lime juice. Cover and refrigerate for 1 hour.

Add chilli, onion, tomato, coriander and avocado.

Place a pastry cutter in the centre of a plate, fill with the mixture, packing down well (or divide between serving dishes).

Remove pastry cutter, drizzle sweet chilli sauce and coconut cream around. Top with extra coriander and serve with a lime wedge.