

SICILIAN CEVICHE

INGREDIENTS

450gms kingclip fillet
2 large juicy
lemons
1/2 large tomato
1 shallot
1 large bunch of fresh mint
1 handful of basil leaves
1 pinch of cinnamon powder
1 teaspoon of extra virgin olive oil.
salt

METHOD

Step 1: Squeeze the lemons and reserve the juice in a bowl.
Step 2: Cut the kingclip fillet into small cubes, place it in a bowl and cover it with lemon juice. Keep it aside and leave it to marinate, at room temperature, for at least a couple of hours.
Step 3: Meanwhile finely chop the shallot, tomato and fresh herbs. Put everything in a bowl, season with olive oil, a pinch of salt and cinnamon. Keep it aside.
Step 4: When the fish is ready (the meat is opaque), drain and gently combine the contents of the two bowls.
Step 6: Serve with crusty bread

THE
COOKERY

by The Secret Jozi Chef