

# SICILIAN CEVICHE

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## 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

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by The Secret Jozi Chef