

Perch Ceviche



Chef: Angelo Georgalli / Photographer: Sally Greer

This delightful summer dish is well suited to the texture of perch, giving you a light, fresh, and totally scrumptious balance of flavours.

SERVES:

2

INGREDIENTS:

Fish

- 200g perch fillets, chopped into 1cm cubes
- Juice of 1 lime
- ¼ red chilli, finely sliced
- ½ cup coconut milk
- 4 pinches of salt
- 2 pinches of cracked pepper
- ¼ cucumber, shaved
- 10 cherry tomatoes, halved
- ¼ red capsicum, finely sliced
- ½ handful of fresh coriander leaves, roughly chopped
- 2 spring onions, finely sliced
- ¼ red onion, finely sliced
- 2 fronds dill

To Serve

- 1 Tbsp pomegranate seeds
- 1 Tbsp black sesame seeds
- ½ Tbsp extra virgin olive oil

INSTRUCTIONS:

1. Put the cubed perch fillets into a bowl and squeeze over the lime juice. Add the chilli slices and refrigerate for 30 minutes. The fillets should look opaque and white once ready. Pour the coconut milk into the bowl, adding salt and pepper.
2. In a separate bowl toss the shaved cucumber, cherry tomatoes, red capsicum, coriander, spring onions, red onion and dill together.
3. Combine the coconut fish mixture with the sliced salad and gently toss through with your hands.
4. Serve into a bowl and garnish with pomegranate and black sesame seeds and dress with extra virgin olive oil.

TIP: Be very careful when handling the fish as the dorsal fin and gill plate are very spikey. I suggest using a tea towel to handle the fish.