



## KOKODA

*by Caroline*

HEAD CHEF



**2 fillets of Coral Trout**  
**2 bush limes, juiced**  
**2 cumquats, juiced**  
**¼ carrot, finely grated**  
**½ red capsicum, finely diced**  
**½ green capsicum, finely diced**  
**1 shallot, finely diced**  
**1 bongo chilli, finely diced**  
**2 spring onions, finely chopped**  
**2 cups of coconut milk**  
**Handful of coriander, finely chopped**  
**Sea Salt**

**Portion:** Serves four

1. In a mixing bowl, toss the coral trout with half a tablespoon of sea salt.
2. Add the lime and cumquat juice.
3. Allow the fish to marinate for five minutes, stirring after two.
4. Mix one final time and strain, reserving the juice for later use.
5. In a clean bowl, combine the remaining ingredients, stirring to incorporate.
6. Taste, adding the reserve juice as needed to increase the acidity. Season with salt.
7. Chill in the fridge for approximately 20-minutes.
8. Serve with your favourite crisps.

Similar to a ceviche, Chef Caroline's Kokoda is light, refreshing and extremely tasty.