INDONESIA / STREET FOOD TRAVELLER

THAI-STYLE WAHOO SASHIMI

A fast ceviche of wahoo, cured in lime and dressed with coconut milk, chilli, Thai basil and palm sugar. From catch to plate in under 15 minutes.



SERVES	PREP	DIFFICULTY	SPICE
4	20 min	Easy	Medium

INGREDIENTS

FOR THE FISH

400 g very fresh wahoo, skinned and cut into small dice

3 limes, juiced (use kaffir lime juice for some if you have it)

FOR THE SALAD

2 small ripe tomatoes, finely diced

1/2 yellow capsicum, finely diced

2 shallots, finely sliced

1 long red chilli, finely sliced

A small handful of Thai basil leaves

A small handful of coriander leaves

FOR THE DRESSING

2 tbsp fresh coconut milk

1 tbsp coconut cream

1 tbsp freshly grated coconut

1 tsp fish sauce

1 tsp palm sugar, grated

A pinch of salt

TO FINISH

Extra grated coconut

Crispy fried shallots

Coriander leaves

METHOD

CURE THE FISH

1 Put the diced wahoo in a bowl with the lime juice and stir. Leave for about 5 minutes, until the surface turns opaque.

MAKE THE DRESSING

2 Stir the coconut milk, coconut cream, grated coconut, fish sauce and palm sugar until the sugar dissolves. Add the salt.

MIX

3 Add the tomato, capsicum, shallots, chilli, basil and coriander to the fish. Pour over the dressing and mix gently. Taste and adjust with lime, fish sauce or salt.

SERVE

4 Spoon onto plates, top with grated coconut, crispy shallots and coriander. Serve straight away.

USEFUL SHORTCUTS FOR HOME COOKS

Use the freshest fish you can buy and ask your fishmonger for sashimi grade. Tuna, mackerel or snapper work in place of wahoo.

Be careful with the fish sauce. Add a little at a time, because the lime and coconut already carry a lot of flavour.

Serve in lime halves or coconut shells for a party.

Will goes fishing off Sumba with Executive Chef Ben McRae from Nihiwatu, hoping for wahoo and mahi mahi, and worrying a little about the tiger sharks. They catch a rainbow runner and a mahi mahi, and a shark chases one of the fish up to the boat.Back on land Ben turns the wahoo into a quick Thai-style ceviche. The fish...