INDONESIA / WILL'S GOURMET RECIPES

TUNA SAMBAL MATAH SALAD

Tuna sambal matah is a Balinese-style ceviche: diced fresh tuna cured briefly in lime, then tossed with sambal matah, the raw shallot, chilli and lemongrass relish. It takes 30 minutes and almost no cooking.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
4	30 min	5 min	35 min	Easy	Hot

INGREDIENTS

FOR THE TUNA

400 g very fresh tuna, cut into 1.5 cm dice

Juice of 1 jeruk limo (Balinese lime) or extra lime

Juice of 1 ordinary lime

Salt, to taste

FOR THE SAMBAL MATAH

6 shallots, finely sliced

3 large red chillies, deseeded and cut into thin strips

3 bird's eye chillies, sliced

2 lemongrass stalks, tender inner part only, very finely sliced

1 tsp shrimp paste (terasi)

3 tbsp coconut oil or neutral oil

2 ripe tomatoes, deseeded and sliced

2 kaffir lime leaves, very finely shredded

Juice of 1 lime

Salt, to taste

TO FINISH

1 small watermelon radish, thinly sliced

4 red radishes, thinly sliced

Kernels from 1 corn cob

6 small tomatoes, halved

A handful of lemon basil leaves (or Thai basil)

1 kaffir lime leaf, finely shredded

METHOD

CURE THE TUNA

1. Toss the diced tuna with both lime juices and a pinch of salt. Leave for about 5 minutes, until the outside turns firm and pale and the centre is still soft.

MAKE THE SAMBAL MATAH

2. Put the shallots, chillies and lemongrass in a bowl. Keep the chilli in visible strips so it does not disappear in the salad.
3. Warm the shrimp paste in a small pan with a little of the oil for 1 minute, until fragrant. Heat the rest of the oil until very hot.
4. Pour the hot oil and shrimp paste over the shallot mix and stir. It should sizzle and lightly cook the shallot.
5. Stir in the tomatoes, shredded lime leaf, lime juice and salt. Taste and add more chilli if you want it hotter.

DRESS AND SERVE

6. Fold the cured tuna through the sambal matah, keeping some texture in the tomato.
7. Arrange the radishes, corn and small tomatoes on a plate and spoon the tuna on top.
8. Finish with lemon basil and the shredded lime leaf. Serve straight away.

USEFUL SHORTCUTS FOR HOME COOKS

If you cannot find jeruk limo, use ordinary lime and add a little lime zest.

Slice the lemongrass as fine as you can. Thick pieces taste woody in a raw salad.

Use sashimi-grade tuna, and eat the dish within a few minutes of mixing.

Will cooks this one on a pontoon in Pemuteran, North Bali. He dices fresh tuna, cures it in lime juice and dresses it with sambal matah, the raw Balinese relish of shallot, chilli and lemongrass.The vegetables came from the hinterland of Badung Regency: red-centred watermelon radish, ordinary radish, small tomatoes and sweet corn. Will says the chillies must stay visible,...