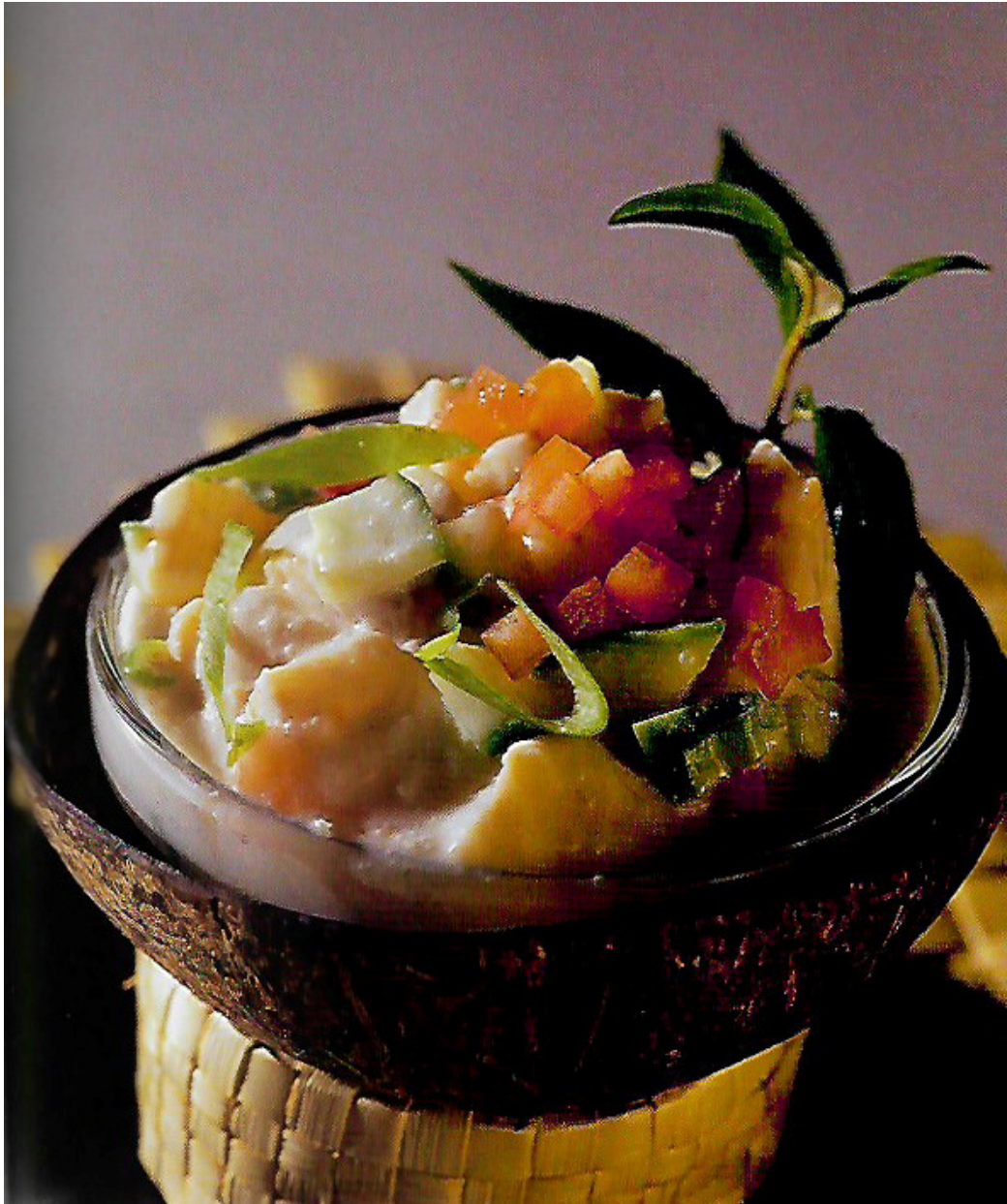


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Ingredients (serves 2 people):

400 g snapper fillet

3 lemons zest and juice

2 tomatoes, deseeded and diced

1/2 cucumber, peeled, deseeded and diced

1/2 medium onion, peeled and finely chopped

400 g coconut cream

Salt to taste

Pepper to taste

1 small red chilli, deseeded and chopped (optional)

Preparation:

1. Cut the fish into 2 cm cubes.
2. Add the zest and juice of the lemons, stir and refrigerate for at least 30 minutes.
3. Drain the fish.
4. Add the tomatoes, cucumber and onion stir to mix, then stir in the coconut cream.
5. To serve add seasoning and chopped chilli to taste, then serve small plates or in bowls.