



Golden bream ceviche with Coco Tara coconut sauce

Ingredients for 4 persons:

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2 Fillets of golden bream total approx. 400g (approx. 100 g per person)
4 Limes
1 Lemon
2 Onions
2 tbsps. Sugar
2 tbsps. Coco Tara Coconut Milk
Fresh coriander
1 Sprig mint
Salt, pepper

Preparation:

Chop mint and coriander.

Cut fish into pieces

In a dish, prepare a marinade of the lemon juice, 2 tbsps. sugar and the fresh herbs, marinate the fish pieces in this for 6 hours. Add salt and pepper to taste.

Remove fish, and distribute into 4 small dishes.

Pour over 1 tbsp. of marinade, and sprinkle with chopped onion.

Serve the Coco Tara Coconut Milk separately in a sauce boat.