

Tahitian Poisson Cru with Geraldton Kingfish

Classic Tahitian Poisson Cru is tailor-made as a showcase for our Geraldton Kingfish. The quantities given here will serve at least 8-10 as individual servings, more if part of a buffet.

Ingredients:

1 kg very fresh boned Geraldton Kingfish, cut into small chunks
2 cloves garlic, peeled and roughly sliced
1 litre sea water, or 1 Tb sea salt dissolved in 1 litre fresh water
100ml lime or lemon juice
1 punnet baby cucumbers, sliced lengthways into spikes
1 punnet mixed cherry tomatoes, quartered
3 cm knob fresh ginger, peeled and grated
3 spring onions, finely sliced
400g can coconut cream

To serve:

Whole coconuts, drained and broken into rough bowl shapes
Or,
Lettuce leaves
Optional: peeled strips of fresh coconut



Instructions:

- Place Geraldton Kingfish chunks in a non-reactive bowl or container, add the garlic and sea water or salted water.
- Leave to soak for 30 minutes.
- Drain fish well and discard pieces of garlic.
- Add lime or lemon juice to fish and leave to steep for up to ten minutes.
- Drain well and add the cucumber, tomato, ginger, spring onion, and coconut cream.
- Season to taste and mix gently.

To serve:

- Serve poisson cru in coconut “bowls” or whole lettuce leaves, and garnish with optional coconut strips if desired.