

## **Salmon Ceviche Thai style**

I have adapted this recipe a little but full credit to the wonderful Thai cooking school and restaurant The Spirit House, Queensland

An appetiser that will serve 6.

Make this 2 hours before you intend to serve.

600-700gr sushi grade salmon

**N.B. Green Curry paste (I make my own) if you buy ready-made I recommend Mae Ploy brand.**

1 tbsp green curry paste  
4 tbsps coconut milk  
2 tbsp fish sauce  
2 tsp light coloured palm sugar  
4 tbsps fresh lime juice

### **Garnish**

Fine julienne carrot and red chilli  
¼ cup bean sprouts  
Sprigs of coriander

Taste the marinade to be sure you are happy with the balance of flavours.

With a very sharp knife slice the salmon horizontally as thinly as possible.

Combine ingredients for marinade and sprinkle some of the marinade on the base of a semi shallow serving dish and lay the slices over. Drizzle the marinade over to coat well. Cover and refrigerate until ready to serve.

Just before serving add the garnish over the top.



Kiss a fish  
COOKERY SCHOOL



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