

## **Marinated Fish Salad Recipe**

**(Kilaw)**

### **Ingredients:**

1 kg firm white fish fillets  
lemon juice  
1 teaspoon salt  
2 medium onions, very thinly sliced  
1 large red capsicum, diced  
1 large green capsicum, diced  
6 scallions, finely sliced  
3 or 4 firm red tomatoes, peeled and diced  
1 large lettuce, washed and crisped  
185 g creamed coconut  
¾ cup hot milk  
1 clove garlic  
1 teaspoon finely grated fresh ginger  
½ teaspoon ground black pepper  
¼ teaspoon ground turmeric  
Salt to taste  
Finely chopped parsley or fresh coriander leaves

### **Method:**

Remove all traces of skin and any bones from fish. Cut into bite-size pieces. Put fish into a glass or pottery bowl and add enough strained lemon juice to cover. Add salt and onions and mix well with a wooden spoon. Do not use metal utensils. Cover and refrigerate at least 8 hours, stirring once or twice while marinating. Prepare vegetables and chill. Grate the creamed coconut coarsely and put it into the container of an electric blender with milk, garlic, ginger, pepper, turmeric. Blend until smooth. Cool. Drain lemon juice from fish, add coconut dressing and mix well. Toss with prepared vegetables and serve on a dish lined with lettuce leaves.