

Fish Tacos

Makes 15

INGREDIENTS

1.5kg of white fish (snapper or flathead is great)

FISH MARINADE

3 tbsp of extra virgin olive oil

90ml of fresh lime juice (juice of about 2 limes)

3 tbsp of chopped coriander (about ¼ of a bunch)

1 tbsp of chilli powder

Pinch of salt

CABBAGE SALAD

1 red onion

¼ cup of chopped coriander

¼ white cabbage, finely shredded

TACO SAUCE

1 ½ cups of sour cream

½ cup of natural yoghurt

1 tsp of chilli powder

1 lime, juiced

SALSA

3 tomatoes, finely diced

½ red onion, finely diced

2 cloves of garlic, finely chopped

½ cup of coriander, roughly chopped

1 lime, juiced

2 tsp of cumin

METHOD

1. Place the fish in a baking tray along with marinade ingredients and gently toss the fish in the other ingredients to cover it evenly. Cover the tray and place it in the fridge to marinate for 30 minutes to 2 hours.
2. In separate bowls, combine the ingredients for the cabbage salad, the taco sauce and the salsa. Place them to one side, ready to serve.
3. Heat a bbq plate or large fry pan over a medium heat. Brush some oil onto the bbq grill on splash a little oil in the pan and cook the fish in batches, for a couple of minutes each side and then place them to one side to rest. Once all the fish is cooked, slice it into strips.
4. Heat the tortillas by frying them for 30 seconds or so on each side.

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