

GRILLED FISH WITH HAWAIIAN-STYLE SALSA

SERVES: 4
PREPARATION TIME: 15 minutes,
plus 1 hour chilling time
COOKING TIME: None
DIFFICULTY: Easy

500 ml diced papaya
2 medium tomatoes, chopped
½ red onion, chopped
2 spring onions, finely chopped
60 ml chopped fresh coriander
1 jalapeño pepper, deseeded and chopped
15 ml olive oil
30 ml white wine vinegar
5 ml castor sugar
2.5 ml minced garlic
Salt crystals and freshly ground black pepper
500 g Basic Grilled Fish (p. 69)

1. In a large bowl, combine all the ingredients, except for the fish.
2. Season to taste and cover and refrigerate for at least 1 hour to allow the flavours to develop.
3. Serve the salsa on top of the grilled fish with chunky hand-cut chips.

I was a private chef for nearly 10 years before I started my career as a food stylist. Even then I continued in this role, and still managed to do it after my tiny twins were born - not sure how though! Whenever my clients requested this recipe I used to fist punch the air as it was (and still is) so easy to prepare - and it looks and tastes amazing.

