

## Kokoda (Fijian raw fish)

Adapted from Robert Oliver's recipe at [rnz.co.nz/collections/recipes/kokoda](http://rnz.co.nz/collections/recipes/kokoda)

At Owairaka we are making a vegetarian version (using tofu marinated in lemon/lime juice) of this delicious Fijian raw fish salad.

### Ingredients

1x 300g block tofu

Juice of 1-2 limes

1 shallot, finely diced

1 red chilli, finely diced (optional)

⅓ red capsicum cut into small dice

½ cup diced fresh tomato

1 several spring onion, finely sliced

few stems of coriander leaves (substitute: parsley)

1 ¼ cups coconut milk

1 teaspoon sea salt (plus a pinch more to taste if needed)

### Method

1. Cut the tofu into 1 cm cubes.
2. In a bowl, mix the tofu and the citrus juices and chill to marinate for 15 minutes or longer.
3. Add the onion, chilli, capsicum, tomato, spring onion, coriander leaves, coconut milk and salt.
4. Mix well, chill well and serve in coconut shells if you have them!