

Yield - 30 pax

Vegetarian option Swap tuna with roasted eggplant flesh

60g finely sliced coriander with stems

1/2 finely sliced red onion

60g or 6 pieces cut baby carambola

150ml coconut cream, slightly watered down

Lime juice to taste

15 packets of rempeyek or emping

Olive oil

Basil oil

Mix the tuna with lime, salt, and pepper

Add and mix in onion and coriander

Add the olive oil and taste for seasoning

Place in a bowl

Add coconut cream around the outside

Top coconut cream with basil oil



TUNA CEVICHE