



Poisson Cru

That is raw fish in coconut milk. It is prepared in advance with lime juice which semi-cooks the fish and dropped into a deep bowl of coconut milk and raw onions.

1. Cut the fish into cubes;
2. Limes are better than lemons to semi cook the fish;
3. Usually you squeeze enough to fully saturate both sides (marinate);
4. Put the onions in with the marinate to add flavour;
5. Add a pinch of sea salt to the mixture before dumping it into the deep bowl of coconut milk.

A promotional banner for a radio show. On the left is a small photo of a man with glasses, Steve, wearing a white shirt. To the right of the photo, the text "Big Breakfast" is written in large, bold, orange letters with a yellow outline. Below that, "6.00 am to 9.00 am Monday to Friday" is written in a smaller, yellow font. To the right of the time, "With Steve" is written in large, bold, blue letters with a white outline.

Big Breakfast
6.00 am to 9.00 am Monday to Friday **With Steve**

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