

Aloe Vera Coconut Ceviche

Serving: 3-4 persons

Preparation time: 10 minutes

Ingredients:

600g aloe vera (peeled and finely diced)
15g red chili (deseeded and finely chopped)
125g carrot (fine cubes)
60g ginger (finely chopped)
75g lemongrass (finely chopped)
20g coriander leaves (finely chopped)
20g mint (finely chopped)
800ml coconut milk
30g lime juice
12g lime (zest)
pinch of salt

Method

- ✦ Ensure that no green skin in the aloe vera goes into the dish (Green will give high bitter taste)
- ✦ Combine all ingredients together in a mixing bowl and mix well.
- ✦ Add and adjust seasoning for taste and serve chilled