

'OTA with Ane Fotu

Serves 8 generously

'OTA is a Tongan popular dish, there are many versions of 'ota in the South Pacific. This is my favorite dish growing up in the Islands. It is so popular that almost every hotel in Tonga has this on their menu. It is a raw fish dish that is enjoyed by many of our tourists and I hope you too will enjoy.



Ingredients:

- 1 Kg FRESH snapper fillet skinned
- Juice of 3 lemons
- Several spring onions, finely sliced
- 2 medium-sized tomatoes finely diced
- 4 cups coconut milk
- Salt
- Coriander for dressing



Method:

1. Cut the fish into 1 cm dice, discarding any
2. bloody tissue
3. Put in a bowl with salted water to marinade (best overnight)
4. Drain the fish and add the spring onion, chilli, tomato and coconut milk with lemon and salt to taste
5. Mix well, chill well and enjoy.
6. Next, peel 3 green bananas and cut each into 4 segments, place into boiling pot of water and boil until soft.
7. Strain bananas and put into wet fry mix and allow to cook on low heat for 10 mins.