

# Philippines

## Kilawin *(Raw Fish)*

Rowan volunteers with the local government in Garchitorena, a small municipality on Luzon, the largest island in the Philippines. When his colleague Arke discovered that Rowan shared his love of seafood, he insisted on making this dish for him using the fresh seafood of Garchitorena.

Kilawin makes great pulutan: beer snacks!

### Ingredients

500g fresh fish, cut into 1cm cubes (snapper, kingfish, tuna, salmon, trevally, etc.)

4 tbsp vinegar

2 limes or 1 lemon, juiced

1 clove garlic, minced

1cm ginger, finely chopped

½ red onion, finely chopped

1-2 chillies, finely chopped

1 tbsp sugar (optional)

Fresh coconut milk (optional)

Salt and pepper to taste

### Method

Combine all ingredients, except for the fish, adjusting to your taste.

Add fish and store in a cold place for one hour until the flesh of the fish has turned white.

Drain excess liquid if desired and serve. Add fresh coconut milk if overly sour.



### Tips

It is important to use good quality fresh fish for this raw fish dish. That said, it is a versatile dish and you can use any pelagic species, which are the fish that don't live close to the bottom or close to the shore of oceans or lakes.