



**Pickled Fish Tacos**  
**By Chef Kerry Kilpin**

12 x Wonton wrappers – deep fried and shaped to form a shell  
200ml aioli  
50g wild rocket

**Salsa**

150g chopped tomatoes  
1 x red onion chopped finely  
25g coriander chopped  
Salt and pepper  
15ml olive oil

Combine all the salsa ingredients in a bowl and season to taste.

**Pickled Cape Bream**

1kg Cape Bream, cut into portions  
150 g sugar  
500ml white vinegar  
5ml whole cumin  
5ml coriander seeds, toasted & crushed  
10ml fish spice  
3 x bay leaves  
5ml turmeric  
5ml mild curry powder  
3 x crushed garlic cloves  
5ml grated ginger  
3 x chopped onions  
10ml corn flour  
2tbsp sunflower oil for frying  
Flour, for dusting  
Salt and black pepper

In a pan over a medium heat, add 1 tbsp oil and gently sauté the onion until translucent. Add the ginger, garlic and spices and fry gently for a few minutes, until fragrant.

Add the vinegar and sugar and stir until the sugar has dissolved. Simmer for 20 minutes. Thicken with corn flour to a nice coating consistency. Season to taste.

Dust the fish with the seasoned flour and pat off any excess.

Heat 1 tbsp oil in a heavy-based frying pan and, when hot, fry the fish until golden.

Place a layer of fish in a deep sterile glass or non-metallic container and pour a little of the hot sauce over it, to cover.

Continue layering fish and sauce until all the fish is covered. Cool, then chill until ready to serve. Best made at least 24 hours in advance.

**To Assemble**

Flake the pickled fish and combine with the onions and a little sauce. Season to taste.

Fill the “taco” shells with a little wild rocket, pickled fish and top with salsa and aioli. Garnish with fresh coriander leaves.