



Tuna Congee

Ingredient list 1 SERVE:

- LEFT OVER COOKED RICE
- 1 LEMON GRASS
- 1 SOUP SPOON FISH SAUCE
- 1 SOUP SPOON CHOPPED CORIANDER
- 1 RED ONIONS
- 1 RED CHILLIES
- 1 LIME
- 2 LARGE CLOVES GARLIC
- HALF TIN TUNA CHUNKS OR BOILED MALDIVIAN TUNA
- 1 SOFT BOILED EGGS (6MIN)
- GARNISH FRIED GARLIC
- GARNISH SHREDED GINGER GARNISH

Recipe:

1. Slice the garlic, red onions and chillies thinly. You want small pieces, and thin slices of garlic.
2. Mix in a bowl, with a tablespoon of fish sauce, and the juice of lime.
3. Drain the tuna, and lay it out on a serving plate.
4. Cut the top and tail off the lemon grass, and slice it thinly, sprinkle it over the tuna, add the coriander. Make the mix in advance, keep in fridge.
5. Take yesterday's left-over rice, add water and blend it to a smooth thick porridge. Keep some pieces for texture, but not too much.
6. Bring this rice-water mix slowly to the boil, medium heat.
7. Serve the rice porridge with shredded ginger, the spicy tuna mix, and fried shallots.

By Chef Farina Mickaël