

# Recipe of the Week



## SPICY CORAL TROUT in Coconut Cream

- 1 Whole CORAL TROUT cut into pieces  
(or you may wish to use fillets)
- 1/2 teaspoon ginger
- 1/2 teaspoon garlic
- 1-2 fresh cut chillis
- 1 can of Coconut Cream
- 1 Red Capsicum—diamond cut
- 1 Green Capsicum—diamond cut
- 1 Tblspn Oil
- Fish Salt for seasoning

Saute ginger, garlic & chilli in hot oil using either  
a pan or a wok.

Add Coconut Cream and bring to the boil  
Add Coral Trout and Capsicum and simmer  
for 10 minutes.

Season with Fish Salt

Serve with steamed Jasmin Rice and slices of  
fresh cucumber.

(Wine suggestions—Chardonnay)