

Recipe of the Week

Fish Curry



270ml Coconut Cream
1 1/2 tbsp Green Curry Paste
800ml Coconut Milk
1 1/2 tbsp Fish Sauce
1 tbsp Brown or Palm Sugar
500g White Fish Fillet
4 Kaffir Lime Leaves
230g Bamboo Shoots, thinly sliced
juice of 1 Lime
Jasmine Rice, to serve

Heat coconut cream in a wok over medium heat, stirring for 8 minutes or until oil and cream separate. Add curry paste and cook a further 2 minutes.

Slowly stir in coconut milk, fish sauce and sugar. Simmer, stirring occasionally, for 10 minutes or until green oil comes to the surface.

Add fish, lime leaves and bamboo shoots. Simmer for 5 minutes.

Stir through lime juice. Serve topped with coriander leaves over jasmine rice.