

# Recipe of the Week

## Satay Fish Skewers



1 cup Coconut Cream  
2 tbsp Mild Curry Powder  
4 Cloves Garlic, crushed  
2 tbsp Brown Sugar  
40ml (2tbsp) Thai Fish Sauce  
4 tbsp Chopped Coriander  
1kg White Fish Fillets, cut into 2cm pieces

Place coconut cream, curry, garlic, sugar, fish sauce and coriander in a bowl and mix well until combined. Place fish in a bowl with marinade and stir well. Cover and refrigerate for 1-2 hours.

Soak 25 wooden skewers in water to prevent them from burning. Thread 3-4 pieces of fish on each skewer. Pre-heated a frypan or BBQ plate to medium heat, grill skewers for approx 2 minutes each side, basting with marinade