

RECIPE: Chuchi Pla - Fish in Red Curry

Ingredients

150g King Mackerel or Barracuda fish (filet)
2 tablespoons Southern red curry
1 tablespoon fish sauce
¼ teaspoon salt
1 teaspoon refined sugar
1/4 Red Spur Chili finely sliced (julienne) for garnishing
2 leaves kaffir lime, very finely sliced
150 ml coconut milk
1 tablespoon soy oil

Ingredients Red curry paste

6 seeds of black pepper
1 Dried red Spur Chili
1 stalk lemon grass (thick bottom, third only)
1 chalot
1 clove garlic
1 small slice of finger ginger
1 small slice of turmeric

Preparation of the curry paste

Finely chop the ingredients for the curry paste and put in the blender with a little bit of water.

Preparation

Heat up the oil, set the heat to medium flame and pan fry the curry paste. Add coconut milk and stir. Wait for it to start to simmer. Add sugar, fish sauce and salt, mix well. Add the fish. Stir on and off until the fish is cooked. Add half of the chili and kaffir lime leaves. Serve on a plate and garnish with kaffir lime leaves and red spur chili.