

RECIPE: Choo Chee Pla –Stir fried red curry with fish (Southern style) For single serve

**Ingredients:**

- 150g fillet fish ( You may use ; King Mackerel, Barracuda fish, Sea Bass or any type of fish that you like.
- 2 tablespoons Southern red curry (Depends on your spicy level. You can add more or less)
- 1 tablespoon fish sauce ( I would recommend Mega Chef Brand if you can find one)
- ¼ teaspoon salt
- 1 teaspoon palm sugar or refined sugar
- 1/4 Red Spur Chili finely sliced
- (julienne) for garnishing
- 2 leaves kaffir lime, very finely sliced
- 150 ml coconut milk

**Ingredients for red curry paste**

- 6 seeds of black pepper
- 1 Dried red Spur Chilli
- 1 stalk lemongrass (thick bottom, third only)
- 1 shallot
- 1 clove garlic
- 1 small slice of kaffir lime skin
- 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 coconut cream or water.

**Preparation:**

Heat up the coconut cream, set the heat to medium flame, wait until the coconut cream separates the fat and add curry paste. Keep cooking for 3 minutes. Add sugar, fish sauce and salt, mix well. Add the fresh fish. Stir on and off until the fish is cooked. You can also pan-fried fish before cooking it into a curry sauce. Add half of the chilli and kaffir lime leaves. Serve on a plate and garnish with kaffir lime leaves and red spur chilli.