

Yellow Fish Curry

Yellow fish curry.... a favourite for any Season or Occasion. Dressed up or down, the flavours work wonders with your taste buds....

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Shopping List

500grams firm white fish fillet, (Trevally, Rockling, Marlin)
skinned and cubed into 2.5cm pieces
2/3 Cup desiccated coconut
6 shallots peeled and sliced
1Tbs Lee Kum Kee Freshly Minced Garlic
1Tbs Lee Kum Kee Freshly Minced Ginger
2 tsp Loes Sliced Lemongrass
2 tsp ground turmeric
3 Tbs vegetable oil
2 x 400ml cans TCC coconut milk
1/5 tsp Yeos Sambal Oleck
1Tbs Lee Kum Kee Premium Soy Sauce
Fresh Coriander
Golden Phoenix Jasmine Rice, cooked to directions

Method

In a dry pan on medium heat gently toast the desiccated coconut stirring frequently until golden brown.
When cool enough to touch, transfer the coconut to a food processor, along with the shallots, garlic, ginger, chilli, lemon grass, and turmeric. Blend into a paste.
Heat oil in a wok, add the paste, stirring constantly, add the coconut milk and bring to the boil.
Add the fish, simmer on a medium heat for 8 mins or until the fish is cooked. Present curry drizzled with soy sauce, topped with fresh coriander and steamed Jasmine rice on the side.