

INDONESIAN KINGFISH CURRY

SERVES: 4-5

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INGREDIENTS

- 600g South Australian Yellowtail Kingfish, cut into 2cm pieces
- 3 tbs extra virgin olive oil
- 1 onion, roughly chopped
- 4 cloves garlic
- 2 tbs fresh ginger, roughly sliced
- 2 makrut lime leaves, roughly chopped
- 1 red chilli, roughly chopped
- 1 stalk lemongrass, tender part only, finely sliced
- 1 tsp ground turmeric
- 1 tsp salt flakes
- 400ml coconut cream
- ½ cup raw cashews, roughly chopped
- 3 tbs tomato paste
- 1 tbs brown sugar
- To serve: rice, spring onions and chilli



METHOD

1. Place olive oil, onion, garlic, ginger, makrut leaves, chilli, lemongrass, turmeric and salt in a small food processor. Process until a fine paste.
2. Heat a large frypan over medium heat. Add curry paste and cook for 10 minutes, stirring often.
3. Add coconut cream, cashews, tomato paste and brown sugar. Bring to the boil, then reduce heat until the curry is barely simmering and cook for 5 minutes.
4. Add kingfish and cook for 4-5 minutes, gently stirring occasionally.
5. Serve with rice, spring onions and chilli.