

Penang barramundi curry



Serves 4

Lose yourself in this fragrant, flavourful Penang barramundi curry.

Ingredients

- 400ml can coconut milk, unshaken
- 2 tbsp penang or Thai red curry paste
- 650g skinless barramundi fillets, cut into 3cm pieces
- 1½ tbsp fish sauce
- 3 tsp brown sugar
- 4 kaffir lime leaves, finely shredded
- ½ cup small fresh Thai basil leaves
- ¼ cup small fresh mint leaves
- Sliced long red chilli and steamed jasmine rice, to serve



Step 1

Heat a wok over medium heat. Spoon thick top layer of coconut milk into wok. Add curry paste. Stir-fry for 3 to 5 minutes or until oil separates and floats to the top.

Step 2

Add fish. Turn to coat. Add remaining coconut milk. Bring to the boil. Reduce heat to medium-low. Simmer for 5 minutes or until fish is just cooked through. Stir in fish sauce and sugar. Cook for 1 minute. Stir in lime leaves, basil and mint. Top with chilli. Serve with rice.



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