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**Typ:** Fisch

**Quelle:** Curry bible, S. 122

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**Bemerkungen:** Contrary to general belief, korma is not a dish but one of the techniques used in Indian cooking Fish korma is easy to cook and has an inviting appearance as well as an irresistible aroma and taste.

**Zutaten:** SERVES 4  
700 g tilapia fillets, cut into 5-cm pieces  
1 tbsp lemon juice  
1 tsp salt  
55 g raw unsalted cashews  
3 tbsp sunflower or olive oil  
5-cm piece cinnamon stick, halved  
4 green cardamom pods, bruised  
2 cloves  
1 large onion, finely chopped  
1-2 fresh green chillies, chopped (deseeded if you like)  
2 tsp ginger purée  
2 tsp garlic purée  
150 ml single cream  
55 g whole milk natural yogurt  
1/4 tsp ground turmeric  
1/2 tsp sugar  
1 tbsp toasted flaked almonds, to garnish

Indian bread or cooked basmati rice to serve

**Rezept:**

Place the fish in a large plate and gently rub in the lemon juice and 1/2 teaspoon of the salt. Set aside for 20 minutes. Soak the cashews in boiling water for 15 minutes.

Heat the oil in a wide shallow pan over a low heat and add the cinnamon, cardamom and cloves. Let them sizzle for 30 40 seconds.

Add the onion, chilies, and ginger and garlic purées. Increase the heat slightly and cook, stirring frequently, for 9-10 minutes, until the onion is very soft.

Meanwhile, drain the cashews and puree them with the cream and yogurt.

Stir the turmeric into the onion mixture and add the puréed ingredients, the remaining salt and the sugar. Mix thoroughly and arrange the fish in the sauce in a single layer. Bring to a slow simmer, cover the pan and cook for 5 minutes. Remove the lid and shake the pan gently from side to side. Spoon some of the sauce over the pieces of fish. Re-cover and cook for a further 3-4 minutes.

Transfer to a serving dish and garnish with the toasted almonds. Serve with Indian bread or cooked basmati rice.