
Typ: Fisch

Quelle: Nigel Slater, the 30-minute cook, p. 117

Bemerkungen: A green curry from Thailand, rich with coconut and fragrant with basil and coriander. Keep the heat low, though it may still curdle a little. That is its nature. You can use a ready-made curry paste but your own will be fresher tasting and can be made in a couple of minutes. You can use a few slices of lime instead of the lime leaves at a push but they aren't really the same and leaves are not so difficult to find. Two out of three of my local supermarkets have them.

Super schnelles Rezept, besonders, wenn man gleich Kokos-Milch aus der Dose verwendet!

Zutaten: 450g fish steaks or thick fillets
1 x 200 g block of creamed coconut
3 tablespoons green curry paste (page 144)
6 kaffir lime leaves
1 teaspoon fish sauce (nam pla)
1 tablespoon chopped coriander leaves
2 tablespoons chopped basil leaves

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Cut the fish into large bite-sized pieces. Don't cut it too small, no matter how small you may think your mouth is. Cut the creamed coconut into chunks and dissolve it in 300 mL hot water. Bring the coconut milk gently to the boil, in a heavy-based saucepan, stirring almost constantly. Stir in the curry paste and turn down to a gentle simmer.

Add the pieces of fish, the lime leaves, a good pinch of salt, and the fish sauce. Simmer gently for 12 minutes, until the fish is cooked. Taste for seasoning — you may like to add more salt. Scatter over the chopped coriander and basil leaves and serve, with rice if you wish.