



Thai green Fish curry with Lemongrass and Kaffir lime

Serves 4

800 grams of White fish (Blue eye cod, Sea perch)

1 can coconut cream

½ cup of water

1 red onion

2 tablespoons canola or peanut oil

2 tablespoons Thai green curry paste

2 tablespoons oyster sauce

1 tablespoon brown sugar

3 Kaffir lime leaves,

2 sticks lemongrass

1 bunch coriander

Half a bunch of spring onions (scallions)

2 cup's jasmine rice

Heat the oil in a wok and add finely sliced onion and curry paste. Fry until the paste is aromatic then pour in coconut cream and with the same can add ^{half can of} water.

Cut your lemongrass so that only the white base remains. Peel the outer layer then slice it in half lengthways. Add this, as well as the lime leaves, to the curry. Cover and leave to simmer for 20 minutes.

While simmering curry, bring 2 litres of water to the boil, reduce heat and boil rice gently uncovered for 12-15 minutes. Rinse well and keep warm.

Wash the fish and cut in to 3cm squares. Leave to cook for 20 minutes then add the fish, oyster sauce and sugar to the curry. Gently simmer for approximately 5-10 minutes, or until the fish is cooked through.

Serve the rice and curry together and top with fresh coriander and chopped spring onions.

Enjoy with a glass of crisp Deakin Estate Sauvignon Blanc!