

# Thai Red Fish Curry

## Ingredients

- $\frac{1}{2}$  a cup rice
- Oil
- 1 tbsp. Thai Red Curry Paste
- $\frac{1}{2}$  an onion
- $\frac{1}{2}$  fish stock cube
- 100ml boiling water
- A piece of ginger
- $\frac{1}{2}$  a tsp brown Sugar
- A piece of Lemongrass Stalk
- 1 -2 pieces of Cod
- $\frac{1}{2}$  a cup of Coconut Milk
- 1 tsp of Fish Sauce
- handful of Coriander
- $\frac{1}{2}$  lime juice

## Method

1. Cook the rice and sieve when ready
2. Juice half a lime
3. Cut up the onions, ginger, lemongrass, chilli, coriander finely
4. Prepare the stock with 100ml boiling hot water
5. Fry the Fish whole add salt and pepper. Cook for 3 minutes each side-  
Put it in a plate
6. Fry the onions and ginger cook for a few minutes
7. Turn down the heat and add the red curry paste, sugar, lemon grass  
and cook for a few minutes.
8. Add the coconut milk, fish stock and fish sauce and bring to a boil  
(turn the hob up a little bit)
9. Stir in the coriander and lime juice.
10. Put the fish into the sauce and mix well but gently let it simmer for 5  
minute or until the sauce has thickened.
11. Serve with rice.