

Fish Curry Recipe

(Kaeng Chuchi Pla Recipe)

Ingredients: Serves 4

3 tablespoons red curry paste (pls. refer More Thailand Recipes below)

450g mackerel or other meaty fish

2 cups coconut milk

3 tablespoons fish sauce

1 tablespoon palm sugar

2 kaffir lime leaves cut into thin strips

1 cup water

Method:

Wash and clean the fish, remove the head and score diagonally on both sides. Deep-fry the fish in hot oil until golden brown. Remove from oil and drain. Set aside. Heat 1 cup coconut milk in a wok until some of the oil surfaces, add the curry paste and cook, stirring until dispersed and fragrant; then, add the rest of the coconut milk, when it comes to a boil, add the fish. Cook for two minutes moving the fish around gently. Season to taste with fish sauce and palm sugar. Remove from heat. Arrange on a serving plate and garnish with shreds of kaffir lime leaves.

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