

Fish Roe Curry Recipe

(Gulai Telur Ikan - Indonesian Recipe)

Ingredients: Serves 4

500g fish roe
1-2 tablespoons lime juice
salt
5 tablespoons oil
1 stalk lemon grass, bruised (use only the bottom white tender part)
5 curry leaves
½ pandanus (screwpine) leaf, torn, knotted
500cc coconut milk from ½ coconut
2 green chilies, halved
2 red chilies, halved

Spices (ground):

8 dried chilies/10 fresh red chilies
2 teaspoons coriander
a pinch of aniseed, roasted
½ teaspoon cumin
1 tablespoon shredded coconut
½ tablespoon dried carambola
1½ teaspoons chopped ginger
1 teaspoon chopped turmeric
2 cloves garlic
6 shallots
salt

Method:

Rub fish roe with lime juice and salt and let it stand for 15 minutes. Combine ground spices with the fish roe. Heat oil and sauté the roe until it hardens, then add lemon grass and curry and pandanus leaves. When fragrant, pour in coconut milk and add chilies. Simmer over low heat until cooked.

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