

## **Khoja Fish Curry Recipe**

**(West Indian Recipes)**

### **Ingredients:**

450 g kingfish or monkfish fillet  
1 teaspoon lemon juice  
½ teaspoon salt  
1 tablespoon tamarind pulp  
2 tablespoons vegetable oil  
10 curry leaves  
1 teaspoon black mustard seeds  
½ teaspoon ground turmeric

### **Coconut spice paste:**

80 g grated fresh coconut  
10 peppercorns  
4 dried red chillies  
6 garlic cloves, peeled

### **Garnish:**

3 green chillies, slit lengthways  
2 tablespoons chopped coriander leaves

### **Method:**

Cut the fish into 1cm thick slices and place in a shallow dish. Sprinkle with the lemon juice and salt, and leave to marinate for 20 minutes. Soak the tamarind pulp in 200 ml warm water for 20 minutes, then strain through a fine sieve. Put the ingredients for the coconut spice paste in a blender or mini-processor and whiz to a fine paste. Heat the oil in a saucepan, add the curry leaves and mustard seeds, and sauté until they crackle. Add the turmeric and coconut spice paste and sauté for 2 minutes or until the fat separates from the paste. Add the fish and tamarind liquid, and bring to a simmer. Cook over a low heat for about 5 minutes until the fish is just cooked. Serve topped with chillies and chopped coriander. Accompany with rice or bread.