

# PAN FRIED ALASKAN COD



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Thai curry:

1 tbsp vegetable oil

1 tbsp ginger & garlic paste

5-6 tbsp red curry paste

500- 800 ml coconut milk

Alaskan cod, cut into chunks

kaffir lime leaves(ideally fresh)

2 tbsp fish sauce

1 tsp brown sugar

½ small pack Thai basil

basil or coriander, plus extra to serve

1 red chili, sliced diagonally

thumb-sized piece ginger, cut into matchsticks

Heat 1 tbsp vegetable oil in a large saucepan over a medium heat and fry 1 tbsp ginger and 1 tbsp garlic paste for 2 mins. Add 5-6 tbsp red curry paste, sizzle for a few secs, then pour in 800 ml coconut milk.

Bring to the boil, reduce to a simmer, stir a little and wait for the oil to rise to the surface.

Add the cod cut into chunks, and kaffir lime leaves, and simmer medium to low for 7-10 mins or until the fish is cooked through.

Add 1 tbsp of the fish sauce and a pinch of brown sugar, then taste – if you like it a little saltier, add more fish sauce;

if you like it sweeter, add a little more sugar.

Bring to the boil, take off the heat and add  $\frac{1}{2}$  small pack Thai basil.

This makes enough for about 4 people. Increase sauce ingredients for more

Recipe posted by Annie Goussard Newton

Photo: Annie Goussard Newton