



# Ikan kare (Indonesian fish curry)

Recipe by Kate Caire



Serves 4



Prep: 15 minutes

Cook: 15 minutes

## INGREDIENTS

- 800 g white fish, cut into 5 cm / 2 inch pieces
- 1 lemongrass stalk, cut in half, bruised
- 6 kaffir lime (AKA makrut lime) leaves, whole
- 1 cup chicken stock
- 1 cup water
- 1 can coconut cream
- 3 tbsp vegetable oil

### Spice Paste (don't worry, it's super easy)

- 6 cloves garlic, roughly chopped
  - 1 large red chilli, seeded and chopped (for flavour)
  - 2-3 shallots, roughly chopped (the small brown onion type, AKA eschalots)
  - 1 tomato, chopped
  - 3 tbsp fish sauce
  - 1 tbsp turmeric powder
  - 2 tsp ginger, chopped
  - 2 tsp lemongrass, sliced
  - 2 tsp caster sugar
  - 1 tsp ground coriander
  - 1 tsp lime juice
  - ¼ tsp black pepper
  - 1 pinch nutmeg
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- Rice, to serve

## DIRECTIONS

1. Into a food processor or blender, put all the spice paste ingredients, and blend for 30 seconds to 1 minute, until it becomes a smooth fragrant paste. If it's thick and struggling to blend, add a little water or oil.
2. Heat the vegetable oil in a large pot over a medium heat. Throw in the lemongrass stalk and kaffir lime leaves and stir fry for 1 minute.
3. Add the spice paste and give it a good stir, frying until fragrant (1-2 minutes).
4. Add your white fish pieces, gently coating in the paste and frying for a further minute.
5. Pour in your stock and bring to a boil. Cook for 3-5 minutes, or until the fish is cooked through and changes from translucent to white.
6. Finally, turn down the heat to simmer on a medium heat, and add in the coconut cream. Continue simmering for another 5 minutes, then remove from the heat.
7. Serve with steamed rice, and sprinkle with crispy fried shallots.



## Afternoons

with Joel Rheinberger

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