

YELLOW CURRY OF FISH, SHELLFISH AND SEAFOOD



USED BRESC PRODUCTS



Ginger puree 450g



Thai yellow curry 450g

INGREDIENTS

4 

- 50 g Thai yellow curry
- 4 g Bresc Ginger puree
- 12 prawns
- 1 k mussels
- 200 g panga fillet
- ¼ bunch coriander
- 4 lemon leaves
- 20 g fish sauce
- 2 yellow sweet peppers
- 1 red sweet pepper
- 1 green sweet pepper
- 4 shallots
- 1 tin coconut milk
- ¼ l vegetable stock
- 300 g pandan rice

PREPARATION METHOD

Peel the prawns and clean them. Rinse the mussels and check them. Cut the fish fillet into pieces.

Clean the sweet peppers and chop them into pieces. Tear the coriander and chop the stalks finely. Chop the coriander leaves and save them for garnishing.

In the meantime, boil the rice in a covered pan until cooked and leave for 5 minutes, off the heat, with the lid on.

Fry the vegetables well and add the fish and the mussels. Fry them briefly with the vegetables. Add the curry paste and coriander stalks and fry everything briefly. Add the coconut milk and the stock and stew until just cooked.

Serve immediately with the steamed rice and chopped coriander leaves.