



# Chilean Salmon Block Fish Curry

Serves: 2

## Ingredients

- 2 pcs Chilean Salmon block
- 160g fish curry paste
- 1 tsp fenugreek mixed spice (halba campur)
- 100ml water
- 100ml coconut milk (santan)
- 150g shallots, thinly sliced
- 6 pcs lady fingers (okra)
- 1 large tomato, quartered
- 2 stalks fresh curry leaves
- Oil for frying
- Salt to taste

## Description

1. Pat dry defrosted salmon block.
2. Pan fry salmon on high heat for 1 minute on each side until crispy. Set aside.
3. In a heated pan with oil, sauté shallots, curry leaves and dry spices until fragrant. Then, add in fish curry paste and fry for 30 seconds.
4. Add water and santan. Add salt to taste. Option to add dried chilli paste or chilli boh for a spicy taste.
5. Add okra and tomatoes to curry and bring to boil.
6. On low heat, place cooked salmon in curry mixture and cook for another 30 seconds.