



fresh produce



QUALITY SEAFOOD

seafood



gourmet



Origin makers



# Curry Trout Head with Roti Bakar

Serves: 2

## Ingredients

### For the Curry Paste:

- 5 red chilies
- 5 shallots
- 10g ginger
- 10g galangal
- 5 garlic cloves
- 6 tbsp fish curry powder
- 3 tbsp chili powder

### For the Curry

- 1 trout fish head
- 5g curry leaves
- 2 stalks lemongrass, lightly crushed
- 1 tomato, quartered
- 100g roti bakar (toasted bread)

### Seasoning

100g coconut milk, to taste Salt, to taste Sugar, to taste 1 tbsp fish sauce

## Description

1. In a blender, combine the red chilies, shallots, ginger, galangal, garlic and a little oil. Blend until smooth.
2. Add the paste to a wok and sauté until the oil separates from the paste (pecah minyak).
3. Combine the fish curry powder and chili powder with some water to form a paste.
4. Add the spice mixture, lemongrass and curry leaves to the wok. Continue to sauté until well incorporated.
5. Add half of the coconut milk and the trout fish head to the wok. Cook for at least 10 minutes, allowing the fish to absorb the flavors.
6. Toast the roti until crispy and set aside.
7. Add the remaining coconut milk, along with salt, sugar and fish sauce. Simmer until everything is well combined and the flavors are balanced.
8. Serve the curry trout head with crispy roti bakar on the side.

Recipe by Chef Jia Le Woh