

Cassava Leaves and Salted Fish Curry Recipe

Ingredients: Serves 4

100g small salted fish
1 liter thin coconut milk
1 piece dried sour fruit (Garcinia cambogia)
1 turmeric leaf
200g cassava leaves
500cc thick coconut milk

Ground Spices:

8 red chilies/15 bird's eye chilies
1 teaspoon salt
8 shallots
1 teaspoon chopped turmeric
1 teaspoon chopped ginger
1 tablespoon chopped galangal

Method:

Grill salted fish, then wash and drain. Bring to the boil thin coconut milk. Add ground spices, dried sour fruit, fish and turmeric leaf. Add cassava leaves and cook until the leaves are tender. Pour in the thick coconut milk and cook over low heat. Optional: An additional 100g string beans, cut into 3 cm pieces can be added.

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