

Steamed Salmon in Young Coconut Recipe (hor mok pla)

Ingredients:

1 fresh green coconut
80 g white fish fillets, such as sole or whiting, sliced
1 tablespoon red curry paste
230 ml coconut cream
1 egg, beaten
1 tablespoon lesser ginger
3 kaffir lime leaves, finely sliced
1½ tablespoons fish sauce
1 teaspoons castor sugar
100 g salmon fillets, sliced
½ teaspoon ground white pepper
12 Thai sweet basil leaves
50 g Chinese cabbage, steamed
Thick coconut cream and 2 sliced red chilies, to serve

Method:

Partially slice the top off the coconut, leaving a hinge attached to form a lid. Drain off the coconut juice and leave the coconut upside down to drain, then wipe it dry inside. In a blender, combine the white fish and red curry paste and blend until smooth, about 5 minutes. Pour the coconut cream into a large mixing bowl, add the blended fish, egg, lesser ginger, two of the sliced kaffir lime leaves, fish sauce, sugar, salmon fillets and white pepper and stir gently together in one direction only, in order to combine the ingredients without breaking them up. The mixture should then stick together.

Place the Thai sweet basil leaves and steamed Chinese cabbage at the bottom of the coconut, then top with the fish mixture. Close the lid of the coconut and place upright in a steamer to steam for 40 minutes. Alternatively, steam in a foil parcel for 25 minutes.

Serve garnished with the coconut milk, sliced chilies and the remaining sliced kaffir lime leaf.