

Malaysian Fish Curry

1/2 pound	Monkfish - cubed
1/4 teaspoon	Salt
3	Shallots - chopped
3	Blanched Almonds
1 clove	Garlic - chopped
1	Fresh Ginger - sliced
1 stalk	Lemongrass
1 teaspoon	Ground Turmeric
1 1/2 Tbsp.	Coconut Oil
7fl. oz.	Coconut Milk
1	Fresh Red Chili - seeded and sliced
1/4 cup	Coconut Spread
	Salt and Pepper to taste
	Fresh Chives -- to garnish

Spread out the pieces of fish in a shallow dish and sprinkle them with the salt.

Add the shallots, almonds, garlic and ginger to the food processor. Add the lower part of the bruised lemongrass. Process to a paste

Add the turmeric to the mixture in the food processor and process briefly. Bruise the remaining lemon grass and set the stalk aside.

Heat the oil in a wok, add the onion mixture and cook for a few minutes without browning. Stir in the coconut milk and bring to boil stirring constantly to prevent curdling.

Add the cubes of fish to the wok along with most of the sliced fresh chili and the bruised lemon grass stalk. Cook for 3-4 minutes. Stir in the coconut spread and cook for a further 2-3 minutes only. Do not overcook the fish. Taste the curry and adjust the seasoning as required.

Remove the lemongrass. Transfer to a hot serving dish and sprinkle with the remaining slices of chili. Garnish with chopped and whole chives and serve with rice of your choice.

