

MAIN COURSE

HAW MOKE PHUKET

FISH STEAMED IN BANANA LEAVES

Ingredients for 4 persons

*4 Thai chilies
2 stalk fresh lemongrass
2 tbsp chopped garlic
2 tbsp chopped shallot
2 tbsp fish sauce
9 kaffir lime leaves thinly sliced
1/2 teasp tumeric
1/4 cup coconut cream
1/2 teasp sugar
1/2 lb sea bass cut into 1 inch pieces
2 cup spinach leaves
banana leaves for wrapping*

Preparation

Stem the chilies, discard the seeds, if heat is a concern, and place in a heavy mortar.

Trim the lemongrass, slice it thin, then chop it and add to the mortar, along with garlic, shallot, tumeric, and fish sauce.

With a pestle, pound and grind until a coarse paste forms.

Combine the curry paste with the coconut cream, sugar, kaffir lime leaves and fish, stir well and let stand for 10 minutes.

Cut the banana leaves, place some spinach and fish on top, fold it into a packet, tie it, and steam or bake for 10 to 15 minutes.