

Halibut curry, with basmati rice

Recipe for 4 persons

Description

Indian flavors, going around a nice white flesh fish.

Note

You could also use green or yellow curry paste.

Ingredients

For the halibut curry

- 600 Gr Halibut
- 1 Unit(s) Jalapeno pepper
- 1 Unit(s) Lime
- 1 Unit(s) White onion
- 1 Unit(s) Red pepper
- 2 Unit(s) Garlic
- 15 Ml Red cari paste
- 200 Ml Coconut milk
- 15 Ml Fresh ginger
- 0.25 Bunch(es) Fresh cilantro

- Salt and pepper
- Olive oil
- Vegetable oil

For the rice

- 200 Gr Basmati rice
- 4 Unit(s) Italian tomatoes

- Salt and pepper
- Olive oil
- Vegetable oil

Preparation

- Preparation time **30 mins**

For the preparations

Cut the onions, the pepper and the jalapeno into small cubes. Chop the garlic, the ginger and the cilantro. Cut the fish into big cubes. Cut the tomatoes flesh into small cubes. Cut the lime in 4 quarter.

For the fish

In a bowl, put the fish with some olive oil, the jalapeno, some salt and mix it. In a hot pan with vegetable oil, sweat the onion, add the Ginger, the red pepper, the garlic and the curry paste. Cook it for 2 to 3 minutes, add the coconut milk and bring it to boil, let it cook until it get lightly thick. Put the fish pieces on a baking tray with a parchment paper and cook it in the oven for 6 minutes before plating.

For the rice

In a big pot of salty boiling water, cook the rice for 20 minutes. Strain it, add the tomatoes cubes, a drizzle of olive oil, salt and pepper.

For the plating

In a bowl plate, put some rice with a ring bowl in the middle of the plate, the pieces of fish around and the sauce between the fish pieces, finish with the cilantro and the lime for the decoration.

Bon appétit!