Main dishes / Cambodia

Fish amok



Fish in a coconut curry, steamed in a cup folded from banana leaf.

Time 60 min **Servings** 4

What you'll need.

- ☐ 600 g White fish — fillet, in pieces
- ☐ 400 ml Coconut milk
- ☐ 100 ml Coconut cream
- ☐ 3 piece Lemongrass
- ☐ 30 g Galangal
- ☐ 20 g Fresh turmeric
- ☐ 6 piece Kaffir lime leaves
- ☐ 4 piece Shallots
- ☐ 5 clove Garlic
- ☐ 2 piece Egg
- ☐ 2 tbsp Fish sauce
- ☐ 1 tbsp Palm sugar
- ☐ 150 g Spinach or young cabbage
- ☐ 4 piece Banana leaves
- ☐ Salt — to taste

Let's make it.

01 Pound the lemongrass, galangal, turmeric, garlic, shallot and half the lime leaves in a mortar to a smooth paste.

02 Warm the paste in a pan with half the coconut milk for five minutes, until it smells right.

03 Take it off the heat, cool it to warm and whisk in the eggs, fish sauce, palm sugar and the rest of the milk.

04 Fold the fish pieces through and leave them to marinate fifteen minutes.

05 Fold cups from the banana leaves, or use ramekins. Line the bottom with spinach leaves.

06 Divide the fish and sauce between them without filling to the brim and steam for twenty minutes.

07 Spoon over the coconut cream, scatter with shredded lime leaves and serve with rice.

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