Main dishes / Thailand

# cod fillet with daikon and potatoes · Thailand

Gently cooked fish, potatoes and daikon make a practical Thailand-inspired dinner.

**Time** 40 min **Servings** 4

## What you'll need.

- ☐ 600 g boneless cod fillet
- ☐ 700 g peeled potatoes
- ☐ 500 g daikon
- ☐ 30 ml neutral cooking oil
- ☐ 20 g vegetarian red curry paste
- ☐ 20 ml lime juice
- ☐ 10 g Thai basil
- ☐ salt and pepper to taste

## Let's make it.

01 Cut the potatoes into even pieces and boil for about twenty minutes until completely tender.

02 Clean and chop the daikon, then boil or steam for 10 minutes until cooked.

03 Heat the oil in a frying pan. Pat the fish dry and place it carefully in the pan.

04 Cook the boneless cod fillet in a separate pan to at least 63°C at the centre; the fish should flake easily.

05 Plate the fish, potatoes and vegetables. Loosen the listed flavourings with warm cooking water and spoon over.

**AI-developed, not kitchen-tested.**

**Recipe & provenance** DVS Recipe Studio / DVS Recipe Studio · AI-developed variation / CC0 1.0.
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