

THAI RED CURRY AQUNA BASS



Life tastes better our way



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INGREDIENTS

FISH

2 x 16 oz Aquana Bass fillets (skin off)

CURRY

10 oz jar of good quality Thai Laksa paste
2 tbsp vegetable oil
2 x large eggplant, cut into ½ in cubes
½ cup ginger peeled and thinly sliced
10 ea large basil leaves
¼ cup coriander leaves
6 ea kaffir lime leaves
4 ea red chillies, sliced
2 tbsp fish sauce
2 tbsp sugar
1 quart of water

PREP: 30 MINUTES

COOK: 15 MINUTES

DIFFICULTY: EASY

SERVES: 4 PEOPLE

METHOD

FISH

Slice Aquana Bass fillets into 5cm pieces

CURRY

1. In a large wok, heat the curry paste with vegetable oil until fragrant.
2. Add water and season with fish sauce and sugar.
3. Bring to the boil and add eggplant and fingerroot, simmer for 2 – 3 minutes.
4. Add fish pieces and simmer until fish is cooked.
5. Add basil, kaffir lime leaves, red chilli slices and half of the coriander leaves.
6. Serve and garnish with the remainder of the coriander.



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