



## KUMAR'S

### 酷玛红咖喱青鱼配炸洋葱和韭菜

## RED CURRY SEABASS WITH FRIED ONION AND CHINESE (GARLIC) CHIVES



#### 原材料

- 500克青鱼
- 150克红咖喱酱
- 25克油
- 75毫升鱼高汤
- 1/2茶匙鱼露
- 20克油炸洋葱
- 1/2个青柠
- 4根油炸韭菜
- 20克炸米粉

#### 烹饪方法

- 将鱼高汤和鱼露混合。用油炸青鱼，直至表皮酥脆。将红咖喱调味酱放入油锅中翻炒几分钟，然后加入混合好的鱼高汤和鱼露。最后把炒好的酱淋在炸熟的青鱼上。
- 装盘时用韭菜、青柠片和炸米粉装饰。



#### INGREDIENTS

- 500g Seabass
- 150g red curry paste
- 25g oil
- 75ml fish stock
- 1/2 tsp. fish sauce
- 20g fried onion
- 1/2 lime
- 4 sprigs chinese garlic chives fried
- 20g rice noodles fried

#### PREPARATION

- Mix together the red curry paste, fish stock, fish sauce and half of the oil.
- Fry the seabass in plenty of oil until the outside is crispy.
- Stir fry the red curry paste mixture in the rest of the oil for a couple of minutes.
- Add the paste on to the top of the seabass.
- Garnish with chives, lime and rice noodles.

