

Rick Stein's Indonesian Seafood Curry

Yield: 4 min
Total Time: 45 min

Recipe from: <https://www.recipeschoose.com/recipes/rick-stein-india-recipe-list>

Ingredients:

- 7/8 pound white fish fillets
- curry
- 3 squid tubes buy frozen from Farro for cheap
- 2 shelled prawns big handfuls handfuls of
- 1/2 lime juiced
- 2 tablespoons canola oil
- 4 kaffir lime leaves bruised
- 2 lemongrass stalked, bruised
- 1/2 cup chicken stock
- 1 can coconut milk
- salt
- pepper
- basa Gede, Indonesian Spice Paste
- 2 teaspoons black peppercorns ground
- 1 teaspoon nutmeg
- 2 3/4 tablespoons candlenuts or substitute hazelnut *It's important to note that candlenut is considered mildly toxic if eaten raw. So...
- 1 teaspoon sesame seeds
- 6 tablespoons shallots roughly chopped
- 4 1/8 tablespoons ginger peeled, chopped
- 6 2/3 tablespoons galangal peeled, or add extra ginger
- 1 teaspoon turmeric powder
- 3 lemongrass stalks chopped into small bits
- 3 garlic cloves
- chilli peppers . I added two big red ones that weren't that spicy, and a VERY spicy birds eye but I would add a bit, taste and blend i...
- 1 teaspoon shrimp paste
- 1 tablespoon white sugar
- 1 pinch salt
- 3 tablespoons canola oil
- lime juice

Nutrition:

1. Calories: 810 calories
2. Carbohydrate: 53 grams
3. Cholesterol: 170 milligrams
4. Fat: 55 grams
5. Fiber: 5 grams
6. Protein: 35 grams
7. SaturatedFat: 24 grams
8. Sodium: 570 milligrams
9. Sugar: 8 grams

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