INDONESIA / WILL'S GOURMET RECIPES

ACEHNESE FISH CURRY

Acehnese fish curry is a quick, thick coconut curry of turmeric, curry leaf, pandan and whole spices, cooked with black grouper and potato in about 20 minutes.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
4	15 min	20 min	35 min	Easy	Hot

INGREDIENTS

FOR THE CURRY PASTE

- 4 shallots
- 3 garlic cloves
- 20 g fresh turmeric
- 3 red curly chillies

FOR THE CURRY

- 2 tbsp neutral oil
- 1 cinnamon stick
- 4 white cardamom pods, cracked
- 1 pandan leaf, tied in a knot
- 1 lemongrass stalk, bruised
- 12 curry leaves
- 1 tsp ground coriander
- 1/2 tsp ground cumin
- 600 g black grouper or black cod, cut into large cubes
- 2 medium potatoes, peeled and cut into chunks
- 400 ml coconut milk
- 1 lime, juiced
- 1 tsp sugar
- Salt, to taste
- Red chilli, sliced, and extra curry leaves, to garnish

METHOD

MAKE THE PASTE

1. Blend the shallots, garlic, turmeric and chillies into a fine paste.

FRY THE AROMATICS

2. Heat the oil in a pot over medium heat. Add the cinnamon, cardamom, pandan, lemongrass and curry leaves and stir for 1 minute. Add 2 tablespoons of paste and fry for 3 to 4 minutes until fragrant.

ADD THE SPICES AND POTATO

3 Stir in the coriander and cumin. Add the potatoes and coconut milk, bring to a simmer and cook for about 10 minutes, until the potatoes are nearly tender.

ADD THE FISH

4 Slide in the fish and simmer very gently for about 5 minutes, just until cooked through. Do not stir hard, or the fish will break up.

SEASON

5 Add the lime juice, sugar and salt, then taste and adjust. The curry should be thick, not runny.

SERVE

6 Garnish with sliced chilli and fresh curry leaves. Serve with steamed rice.

USEFUL SHORTCUTS FOR HOME COOKS

Use any firm white fish, such as cod, snapper or monkfish. Soft fish will fall apart.

Fresh curry leaves are in most Asian grocers and freeze well. Dried ones are a weak substitute.

Keep any leftover paste in the fridge for up to 3 days and use it for the next curry.

Will cooks a curry from Aceh, in the north of Sumatra, using black grouper. The fish is firm enough to hold up in a thick curry, and the potato goes in with it. The whole thing takes about 20 minutes.The paste is turmeric, shallot, garlic and red curly chilli, blended fine. Will fries it with cinnamon, white cardamom, pandan, bruised...