

A TASTE OF SINGAPORE

RED SNAPPER CURRY

PREP 20MIN | COOK 30MIN

INGREDIENTS
(SERVES 2)

- 500g fresh red snapper fillets
- Oil for deep-frying
- 50g eggplant, cut into chunks
- 50g okra, cut into chunks
- 8 cherry tomatoes
- 30ml cooking oil
- 125g JQ Singapore Curry Fish Paste
- 300ml water
- 30g coconut milk
- Sea salt to taste
- Fresh curry leaves (optional)



1 Cut snapper into chunks or just use the whole fillet. Heat oil for deep-frying, then fry eggplant and okra until lightly crisp and drain them on paper towels. Blanch cherry tomatoes in boiling water and peel off skin. Set aside.

2 In a pan, heat 30ml cooking oil over medium heat. Add JQ Singapore Curry Fish Paste and saute until fragrant. Add 300ml water and bring mixture to a boil.

3 Add 30g coconut milk and simmer for 10min.

4 Add eggplant and okra to curry mixture, and simmer for 5 min.

5 Add snapper and tomatoes and simmer for another 10min.

6 Season with sea salt to taste. If desired, add fresh curry leaves for added aroma.

CHEF'S TIP

If red snapper is not available or you prefer an alternative, you can use other types of fish, such as threadfin, for this recipe.



This dish goes well with basmati rice or Indian roti.