



# RED CURRY OF SALMON

Recipe by Sydney Seafood School

**SERVES 4**

## INGREDIENTS

- 350g sashimi-grade salmon, skin off
- 1/4 cup coconut cream (see notes)
- 1/2 cup red curry paste (see notes)
- 75g oyster mushrooms
- 200g sugar snap peas, topped and stringed
- 1 red bell pepper, cut into strips lengthwise
- 1/2 cup coconut milk (see notes)
- 1 lime, juiced
- 2 teaspoons fish sauce
- 1/2 cup coriander leaves
- Steamed jasmine rice, to serve
- Lime wedges, to serve



## METHOD

1. Cut salmon into bite-sized chunks, cover and set aside at room temperature.
2. Heat coconut cream in a wok.
3. Add curry paste, stir to combine and cook over medium heat for about 5 minutes, until paste smells aromatic and a thin layer of oil floats to the top.
4. Meanwhile, slice mushrooms into bite-sized pieces and slice the bell pepper into strips lengthwise.
5. Add mushrooms, bell pepper and peas to curry paste and stir well to coat.
6. Reduce heat, cover and cook for 2-3 minutes.
7. Increase heat to medium, add coconut milk, reserving a little of the thick milk from the top of the can to use as garnish. Stir well to incorporate.
8. Bring to the boil, add salmon, stir to combine well, cover and remove from heat.
9. Leave to rest for a few minutes, the salmon will finish cooking in this time (it should be warmed through but still rare in the centre), while you set the table and open the wine.
10. Add fish sauce and lime juice, to taste, stir through.
11. Serve topped with a drizzle of the reserved coconut milk and a scattering of coriander leaves, with steamed jasmine rice and lime wedges on the side.



*Notes: If you use a good brand of coconut milk (such as Ayam) you should be able to use the thick coconut cream that settles at the top of the can to fry the curry paste. Some canned coconut milk may not separate into a thick 'cream' on top with a more liquid 'milk' below, if this is the case, use canned coconut cream or vegetable oil to fry the curry paste. Use a good commercial red curry paste; if using a curry paste made in Thailand be aware that some are significantly stronger and you may need to reduce the quantity by up to half.*

## WINE MATCH: FOX CREEK CHARDONNAY

A rich, fruity palate shows golden and white peach, mandarin and peacherine flavours. The subtle and well integrated oak frame supports the creamy cashew and almond midpalate, with the crisp, minerally acid.



**FOX CREEK**  
FROM THE SOILS OF MCLAREN VALE™