

courtesy : Pn. Raja Norzaini Raja Abdul Aziz



Kari ikan masak santan is a delicious fish curry in coconut milk gravy. A mellow curry with a hint of coconut cream and a complement of spices. Serve with; white rice, nasi lemak, nasi minyak, roti chanai, chappati or thosai.

Ingredients:

600gm fish(tuna,trout);cut into 15mm steaks  
4 tablespoon oil  
1/2 teaspoon fenugreek seed  
1/2 teaspoon mustard seed  
1 stalk curry leaves;stripped (20 leaves)  
4 small red onion;sliced  
3 cloves garlic;sliced half lengthwise  
2 tablespoon Eagle brand seafood curry powder )  
1/2 teaspoon tumeric powder ) make into soft paste  
1 teaspoon chilli powder )  
4 or 5 tamarind pulps;mix with a little water;strain  
600ml coconut milk;no additives  
200ml coconut cream  
300gm lady finger(optional);if used slice lengthwise  
3 large tomatoes;cut into 4's  
salt and sugar to taste

**Method of preparation:**

Heat oil in a wok. Add fenugreek seed, mustard seed, curry leaves, onion and garlic. Saute till onion is golden brown. In a bowl mix seafood curry powder, tumeric powder and chilli powder with a little water. Make into a soft paste. Scoop the paste into the wok. Mix well with the fried ingredients. Stir for 2 or 3 minutes. Next pour half (300ml) coconut milk. Stir occasionally till a layer of oil floats on the surface. Add tamarind juice, the other half(300ml) of coconut milk, lady finger(optional) and fish steaks. Bring to a boil. Turn down heat. Next add coconut cream (200ml), tomato, salt and sugar. Bring the curry to a boil again. Turn down flame. Simmer. Serve with; white rice, nasi minyak, roti chanai, chappati or thosai.