

THE SLATE

Seafood Pudding with Red Curry & Coconut Milk



Ingredients:

- Shrimps 50g
- Squid 50g
- Red Snapper 50g
- Coconut Milk 100ml
- Red Curry Paste 40g
- Kaffir Lime or Basil Leaves 5g
- Fish Sauce 20g
- Sugar 20g
- Cha-Plu Leaves 4pcs
(or any salad leaves)

Salad:

- Asian Bok Choy 50g
- Fresh Shallots 10g
- Spring Onions 5g
- Lime or Basil Leaves 5g
- Coriander 5g
- Red Chilies 5g
- Sugar 20g
- Fish Sauce 20ml
- Lemon Juice 10ml

Method:

- Mince shrimps, fish & squid in a blender, add red curry paste, kaffir lime leaves, fish sauce & sugar, mix well.
- Place Cha-Plu (Salad) leaves at the bottom of 5-6 small bowls then pour the mixture on top.
- Put the bowls in the steamer for 15 minutes.

Salad:

- Cut Asian Bok Choy and place it in a bowl of iced water.
- Roughly chop the rest of the herbs and chilies.
- Mix sugar, fish sauce, lemon juice. Just before serving, toss the ingredients together.