

BALINESE SEAFOOD CURRY TO SAVOUR

Chef Joseph Antonishek presents another culinary challenge whose prize is a spicy, fragrant seafood curry quite unlike anything you've ever savoured - unless of course you've been lucky enough to sample it at di Mare restaurant, Karma Kandara!

mahi mahi, octopus, long beans, potatoes, kaffir lime, turmeric spiked coconut milk

Curry Base

Yields
4 portions

Prep Time
30 minutes

Cook Time
1 hour + 15 minutes
to finish

Ingredients

- 30ml Coconut Oil
- 200g Bumbu Kuning *
- 80g Galangal, chopped
- 40g Turmeric, chopped
- 120g Lemongrass, chopped
- 10ea. Kaffir Lime Leaves, torn
- 200ml Vegetable Stock
- 400ml Coconut Milk
- 2 tsp. Fish Sauce
- 10g Sugar
- Salt/ White Pepper

*Bumbu kuning is a Balinese curry paste. We make ours from scratch, however, there are plenty of good recipes online.

Technique

In a food processor add the galangal, turmeric, lemongrass and process to a rough chop. Remove from the food processor and reserve.

In a heavy bottom pot heat the coconut oil to warm.

Add the chopped galangal, turmeric, lemongrass and saute until fragrant about 5 minutes.


Add the bumbu kuning and continue to cook for another 3-5 minutes.

Add the vegetable stock and reduce by half.

Add the coconut milk and reduce heat to low/medium. Reduce by half.

Add the sugar, fish sauce and season to taste with salt and white pepper.

Remove from heat and strain through a large-hole sieve into a new heavy bottom pot.



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Assembling the Seafood Curry

- 400g Mahi Mahi, cut into 4cm pieces
- 160g Octopus, precooked, cut into 6cm pieces
- 60g Long Beans, blanched cut into 6 cm pieces
- 200g Potatoes, cut into 4 cm pieces, par cooked
- 5g Kemangi, (lemon basil)
- 4 pieces Lemongrass, smashed and tied
- 20g Green Chilies, sliced on bias
- 4 pieces Kaffir Lime Leaves, torn
- Steamed Rice Serve on the side

Technique

Add the mahi mahi, octopus, long beans, potatoes, lemongrass and kaffir lime leaves to the curry base.

Place on the stove and bring to a slow simmer over low to medium heat. Do not boil as the mahi mahi will become tough.

Once cooked through, adjust the seasoning with salt and white pepper.

Place in a serving bowl and garnish with kemangi leaves. Serve with steamed rice on the side.

This is one of my favourite dishes on our menu. I eat this curry at least two times per week.

If you don't want to go through the hassle of cooking octopus, have fun with it. Replace the octopus with prawns, mussels, calamari, clams, even fried tofu- whatever you can think of. This curry base is versatile and packs a ton of flavour!

Selamat Makan!