

Le' Spice Madras Curry Powder Recipe:

Madras Fish Curry



Serve 4

Ingredients

- 1 Kg firm white fish fillet cut into large cubes (We like to use Bassa Fillets)
- 2 tablespoons of oil
- 1 tablespoon of ginger paste
- 1 tablespoon of garlic paste
- ½ cup of chicken stock (We like to use Campbell Real Chicken Stock)
- Salt to taste
- 200 grams of chopped tomatoes
- 4 teaspoon of **Le' Spice Madras Curry Powder**

Method

Heat the oil in a heavy based saucepan over medium heat
Add the garlic and ginger paste and fry until brown.
Add the chopped tomatoes and keep stirring for 5 minutes
Season with **Le' Spice Madras Curry Powder**
When the tomatoes have broken down to thick sauce, carefully place the fish cubes.
Pour in the stock and season with salt to taste.
Let it shimmer uncovered on a very low heat.
Stir lightly to prevent the sauce from sticking to the pan.
When the sauce has thickened, the fish curry is ready to serve.

Serve with plain rice.