



Spicy Sweet and Sour Fish Broth

Ingredients

- 1 red onion finely sliced
- 5 cloves of garlic finely sliced
- 3 large red chillies, de seeded and julienne
- 500 grams of firm white fish fillet (I use Bassa Fillet)
- 4 teaspoon [Le' Spice Thai Red Curry Spice Mix](#)
- 3 tablespoon of oil
- 1 Litre of water
- juice of 3 lime
- 4 teaspoon of sugar
- 2 teaspoon of salt

Method

1. Heat up the oil over a medium heat then add sliced onions, chillies and garlic and sauté until the onion is translucent
2. Add [Le' Spice Thai Red Curry Spice Mix](#) stir for 30 seconds before adding water
3. Bring the water to boil
4. Add the salt and sugar
5. And add the fish and let it simmer on low heat until the water reduce to half
6. Add the lime juice
7. Taste the broth and adjust the salt and sugar according to taste

Happy Cooking

With Lots of Love



Aliza on behalf of Our Team at Le' Spice