



Fish Amok

Main Course, Serves 8

Curry Paste and Catfish:

25 g./1 oz. dried red chiles, soaked, drained and finely chopped
 20 g./3/4 oz. garlic
 20 g./3/4 oz. turmeric root
 20 g./3/4 oz. shallots
 20 g./3/4 oz. galangal (or fresh ginger)
 20 g./3/4 oz. lemon grass
 5 kaffir lime leaves
 8 g./2 tsp. salt
 400 ml./1 2/3 cups unsweetened coconut cream
 3 large eggs, beaten
 75 ml./5 tbsp. fish sauce
 1 kg./2 1/4 lbs. skinless catfish or other mild white fish fillets, cut into 2-inch pieces

Banana Leaf Cups:

1/2 kg./1 lb. banana leaves
 50 tiny bamboo sticks (or toothpicks)

Thickened Coconut Cream:

200 ml./7/8 cup unsweetened coconut cream
 12 g./1 tbsp. cornstarch dissolved in 15 ml./1 tbsp. water

To Serve:

100 g./4 oz. young nhor (morinda citrifolia) leaves, stems removed (or substitute thinly sliced cabbage leaves)
 2 red chili peppers, thinly sliced
 5 kaffir lime leaves, thinly sliced

Teknout

Beverage, Serves 1

80 ml./3 oz. palm wine (or a sweet white wine)
 20 ml./2/3 oz. orange liqueur
 10 ml./1/3 oz. lemon juice
 6 lemon slices
 Tonic water
 Lime twists

For the Curry Paste and Catfish:

- Place the chiles, garlic, turmeric, shallots, galangal, lemon grass, lime leaves and salt in a food processor and blend until very smooth, about 2 minutes.
- Stir the curry paste into the coconut cream; when smooth, whisk in the eggs and fish sauce. Add the fish and marinate for 30 minutes.

For the Banana Leaf Cups:

- Clean the leaves with a wet cloth, then dip them into boiling water so they are soft and pliable. Cut circles 15 centimetres/6 inches in diameter and place two together. Mark a square in the middle of the circle; this will be the bottom of the cup. Then, place your thumb and forefinger on one right angle of the square and pull up two sides, tucking in the fold and pinning the sides together with a bamboo stick. Continue as above until all four sides of the cup are done.

For the Thickened Coconut Cream:

- Bring the coconut cream to boil in a saucepan; stir in the cornstarch dissolved in water. Remove immediately and set aside.

To Serve:

- Place some nhor (or cabbage leaves) at the bottom of each of the banana cups and top with some of the catfish and curry mixture. Add 10 millilitres/2 teaspoons of thickened coconut cream to each cup, garnish with sliced chili pepper and lime leaves. Steam for 20 minutes or until the curry is solid but still moist. Serve hot.

- Place the palm wine, orange liqueur and lemon juice in a cocktail shaker with ice and shake. Pour the liquid and ice into a large, chilled goblet. Add the lemon slices and top with tonic water. Garnish with lime twists.




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 PHNOM PENH

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