

LOTTE CURRY (for 4 people)



- 1 kg of monkfish in pieces
- 400 g of peeled tomatoes
- 1 onion
- 1 lime
- 1 clove of garlic
- 1 tbsp. of grated ginger
- 2 tbsp. of curry
- 2 tbsp. of oil
- 4 sprigs of coriander
- salt / pepper

Heat the oil in a frying pan and add the ginger, peeled and chopped onion and garlic. Sprinkle with curry powder. Stir for 1 min, then add the tomatoes. Season with salt and pepper.

Cook for 10 min over low heat, stirring often.

Rinse and dry the monkfish pieces, removing all membranes. Season with salt and pepper, and pour in the lemon juice. Add them to the pan, pressing them into the tomatoes. Cook for 4-5 min.

Sprinkle with chopped coriander and serve hot with basmati rice.

To taste with SAINT-HILAIRE Rosé

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