



Recipe name:

Roasted red pepper cod thai curry

Recipe description:

A hearty, vibrant Unami sauce broth with PEPPADEW® Roasted Red Peppers, poured over vegetables, cooked meat, or a piece of cod fish.

Using the classic Thai curry flavours, this hearty rich Unami sauce is made all the more flavoursome with the addition of PEPPADEW® Roasted Red Peppers. Pour this vibrant broth over vegetables, cooked meat, or a perfectly cooked piece of fish like cod.

Prep Time

20 minutes

Cook Time

25 minutes

Serves:

4-6

Made with:

PEPPADEW® Roasted Red Peppers

Course:

Brunch / Lunch / Dinner

Occasion:

Quick & Easy

Ingredients:

- 20g mild dried red chillies (e.g., guajillo or puya) cut into ½-inch chunks
- 10g spicy fresh small red chillies
- ½tsp black peppercorns
- 1tsp coarse salt
- 1x stalk lemongrass, bottom half only, thinly sliced
- 15g finely chopped galangal
- 4x cilantro roots
- 2x lime skins
- 6x garlic cloves, chopped
- 70g chopped shallots
- 2tsp red vegan miso
- 3x lime leaves
- 400g coconut milk
- 250ml vegetable stock
- 4x PEPPADEW® Roasted Red Peppers (extra for garnishing)
- 3-6 portions of cod (or cooked vegetables or meat of choice)
- White sesame seeds
- Coriander to garnish.

Method:

1. Add the dried chillies, peppercorns and salt into the grinder. Grind into a fine powder and set aside.
2. Place the chopped fresh chillies and salt into the pestle and mortar, pound to a smooth paste.
3. Place the chopped lemongrass, cilantro roots, and lime skin into the pestle and mortar and continue to grind.
4. Top it off with the garlic and shallots and continue to pound the mixture.
5. Add the dried chillies and pound until well combined, then add the red miso paste and pound to mix.
6. Move the smooth red curry paste to a small blender, add between 3-4 PEPPADEW® Roasted Red Peppers and blend for a few seconds until the peppers have been blended thoroughly into the paste.
7. Preheat the oven to 180°C, place the cod on a heat-proof tray with a drizzle of oil and cook in the oven for approx. 10-12 minutes. Remove and set aside until needed.
8. Prepare the Roasted Pepper Thai curry broth by heating the coconut milk in a large pan. Once the coconut milk starts to bubble, add 5-6 tbsp of the Roasted Pepper curry paste and stir in.
9. Add the lime leaves, followed by the vegetable stock, and allow to simmer.
10. Slice a PEPPADEW® Roasted Red Pepper into thin slices.
11. When ready to serve, add a piece of the cooked cod to a bowl, sprinkle some white sesame seeds, and a few sliced PEPPADEW® Roasted Red Peppers to the bowl. Pour the broth over the cod and add more sliced roasted red peppers and coriander leaves to garnish.