

## Chinese Curry with Cod

- 500g Cod, diced into chunks
- 2 tbsp. cornflour
- Sea salt & Pepper
- 2 tbsp. curry powder
- 1 pint fish stock
- Oil for frying, I used sesame oil
- 3 cloves of garlic
- 2" chunk of ginger, peeled
- 2 red birds eye chillies
- 1 small aubergine, chopped into long chunks
- 1/2 a red pepper, finely sliced
- 1 tbsp. Shaoxing wine (you can substitute with Mirin, or dry sherry)
- 2 star anise
- 1 cinnamon stick
- 1 tsp. Chinese 5 spice
- 1 tbsp. light soy sauce
- 2 tsp. fish sauce
- 1 tbsp. soft brown sugar
- 3 spring onions, chopped into 2" chunks
- 2 inch chunk of coconut cream block, roughly chopped
- 4 fresh tomatoes, quartered
- 2 Pak choi's, chopped into chunks

### Method

- Start by seasoning the cornflour in a bowl with the salt and pepper, toss in the cod chunks, set aside.
- Pour hot stock into a jug and add the curry powder, whisk in and set aside.
- Blend the garlic, ginger and one of the chillies with a little water to be a paste. (If you don't have a blender you can just chop this all up)
- Heat the oil and add the garlic/ginger/chilli mix, cook for a minute then add the aubergines.
- Toss the aubergines in the garlic/ginger mix for a few minutes then splash in about 1 tablespoon of the stock.
- Add the peppers and the other red chilli; whole. Stir and cook for another 2 minutes.
- Pour in the rest of the stock and stir well.
- Add the Shaoxing wine, star anise, cinnamon, 5 spice, soy, fish sauce and sugar and mix in.
- Add the spring onions and the coconut, let this all cook for 5 minutes.
- Evenly place in the fish and tomatoes. Be careful not to stir too much once the fish is added as it will break up. Place a lid over and cook for 3 minutes.
- Remove lid and sprinkle in the pak choi, re-cover and cook for a further 5 minutes.
- The fish should flake easily when cooked.
- Serve with a sprinkle of fresh coriander leaves and serve with jasmine rice.