



## FishMonger - The BeerMonger's Dad's Fish Curry



Curry & beer...BOOOOOOMMMMM!

When was the last time you had a fish curry though?

Make this glorious FishMonger South Indian Curry at home and never have to worry about the freshness.

Looks like loads of ingredients but when you've done it once, you'll make this again and again.

### Ingredients

<ul style="list-style-type: none"> <li>• 6 Shallots &amp; 4 Cloves of Garlic</li> </ul>	<ul style="list-style-type: none"> <li>• Groundnut Oil</li> </ul>
<ul style="list-style-type: none"> <li>• Piece of Ginger - the length of your thumb</li> </ul>	<ul style="list-style-type: none"> <li>• 1 teaspoon Mustard Seeds</li> </ul>
<ul style="list-style-type: none"> <li>• 750g White Fish - talk to your FishMonger</li> </ul>	<ul style="list-style-type: none"> <li>• 20 Curry Leaves</li> </ul>
<ul style="list-style-type: none"> <li>• 1 Fresh Green Chili</li> <li>• 1 Teaspoon Turmeric</li> <li>• A Few Sprigs Fresh Coriander</li> </ul>	<ul style="list-style-type: none"> <li>• 1 Tablespoon Chilli Powder</li> <li>• 400g Tin Coconut Milk</li> <li>• 400g Tin Chopped Tomatoes</li> </ul>

### Preparation

Are you ready? Is the beer open? Then let's begin!

Peel and slice the shallots, garlic and ginger, trim and slice the chilli and cut the fish into chunks. Heat a dash of groundnut oil in a big pan, add the mustard seeds and curry leaves until the seeds start to pop. Add - shallot, ginger, garlic and chilli into the pan and heat until soft. Mix chilli powder and turmeric together with a splash of water and stir into the pan. Fry for 1 minute then add the fish, coconut milk and tomatoes. Bring it to the boil then simmer for 20 minutes until the fish is cooked and the sauce reduced. Plate up with some basmati rice and warm naan and sprinkle over the coriander leaves.

**Told you it was easy!**

### FishMonger Beer Pack

2 x Betty & the Gardens (Blond) - Ayr Brewing	This Blond...has everything you need to match this curry. Helps wash it down and is best served cold.
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2 X Bearface Lager - Drygate Brewery	Can't beat lager with a curry. Fresh and this one has enough of its own flavour to come through the creamy sauce.
2 X Brewery Dug (IPA) Arran Brewery	A nice IPA to either start or finish the curry as good palate cleanser.