

Smoked Fish With Curry Sauce

1 fillet smoked Warehou
1 dessertspoon olive oil
1 crushed garlic clove
Small knob green ginger, finely sliced
1 onion chopped
1 capsicum (red or green) chopped
1/2 can chopped tomatoes
1/2 cup coconut milk
1 tablespoon curry paste
1 cup basmati rice

In a small saucepan saute garlic, onion, capsicum, ginger in oil for 2 minutes.

Add curry paste then tomatoes, simmer for 15 minutes, add coconut milk.

Take fish from pouch and warm in microwave or remove from pouch and warm in oven.

Cut fish down centre to remove bones.

Place half a fillet on each plate and cover with curry sauce.

Serve with boiled rice and lemon wedges.