

Kylie Kwong believes we can stop hunger in Timor-Leste. She hopes this recipe inspires you to help too.



“I passionately believe that by providing people with the skills and knowledge to grow and prepare nutritious food, we can stop hunger. Oxfam Australia is helping ensure children can eat a healthy balanced diet and that local farmers and fishermen are able to generate an income to provide necessities like education and medicine for their family. As a proud supporter of Oxfam, I encourage you to donate to the Stop Hunger Appeal and help end poverty.”

**STOP
HUNGER**



FREECALL 1800 088 110 or visit www.oxfam.org.au/donate

Cambodian-style fish poached in coconut milk



Courtesy of Simon Griffiths

Serves 2–4
as part of a shared meal.

I love this recipe because it is quick and simple to make, yet so exotic in flavour. The galangal, turmeric and kaffir lime leaves add that gorgeous earthy, aromatic flavour so particular to South-East Asian cuisine, and the taste and texture of fish cooked gently in coconut milk is sublime. If you like, you can substitute the fish with any other seafood, or even chicken.

- 3 garlic cloves
- 1 small red onion, roughly chopped
- 3cm fresh galangal, peeled and roughly chopped
- 2 lemongrass stalks, trimmed and finely sliced
- 1 teaspoon finely sliced fresh turmeric or ½ teaspoon turmeric powder
- 1 teaspoon paprika powder
- 2 tablespoons fish sauce
- 1 tablespoon brown sugar
- 1 × 400ml can coconut milk
- 4 kaffir lime leaves
- 450g firm, white-fleshed fish, cut into 2cm chunks
- juice of 1 lemon

Place garlic, red onion, galangal, lemongrass, turmeric, paprika, fish sauce and brown sugar in a blender and process until finely blended. Add the coconut milk and process again until thoroughly blended.

Transfer the coconut mixture to a heavy-based pan. Crush the kaffir lime leaves in your hand to release their aroma, and add them to the pan. Bring coconut mixture to the boil then reduce to a gentle simmer. Cook for 10 minutes, to allow the flavours to infuse and the liquid to reduce slightly.

Add the fish chunks and poach gently for 4–5 minutes. Stir through lemon juice, then transfer to a large shallow serving bowl and serve immediately.

Recipe from *It Tastes Better*,
Lantern, available July, RRP \$69.95.