# Coconut, lime and chilli sea bass

Recipe by V-ZUG Ltd.



Preparation
Cooking time
Portions 4

## Preparation

2 tbsp coconut oil

1 tbsp curry paste, green

2 cm ginger

2 cloves of garlic

4 kaffir lime leaves

1 tbsp cane sugar

400 ml coconut milk

½ bunch of Thai basil

1 tbsp lime juice

3 tbsp desiccated coconut

Peel and grate the ginger. Peel and crush the cloves of garlic. Heat the oil and briefly sweat the curry paste, ginger and garlic.

Add the kaffir lime leaves, cane sugar and coconut milk, bring to the boil and simmer for 10 minutes. Next, add the basil and lime juice and leave to simmer for another 2 minutes. Remove the kaffir lime leaves, purée the sauce and strain through a sieve. Add the desiccated coconut.

200 g basmati rice

200 ml water

1 lemongrass stalk

**Steaming 100 °C for 20 Mins**

4 sea bass fillets, each about 150 g

200 g Thai asparagus

Salt

Pepper

Oil

Grease the porcelain dish with oil.

**Put the food in**

**Steaming 100 °C for 10 Mins**

Serve the fish with the rice and sauce.

## Accessories

Porcelain dish ½ GN, depth 65 mm

Porcelain dish ⅓ GN, depth 65 mm

Wire shelf

## Additional information

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| Created on | 27.02.2023 |