

## Baked RED MASALA Fish

2 tablespoons **CM RED MASALA PASTE**

1 teaspoon **CM CHILLI JAM**

150 ml coconut milk

40 ml tomato puree

20 ml fish sauce

4 x 125gr fish fillets

2 tablespoons fried shallot slices

2 tablespoons curry leaves, deep fried

Bring **RED MASALA PASTE**, **CHILLI JAM**, coconut milk, tomato puree and fish sauce to a simmer in a saucepan, stirring to combine.

Cut each filet in half crosswise and lay the fish in baking tray in single layer, pour over the masala sauce and cover with foil.

Bake in a moderately hot oven (180C) for 8-10 minutes or until the fish is just cooked.

Remove from the oven and transfer to serving plates and garnish with fried shallot slices and curry leaves.

Serves 4

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