



Thai Fish Broth

Ingredients

200g Shallots, chopped
4 cloves of garlic
55g Ginger
20g Galangal
50g Lemongrass
Zest of 4 limes
Juice of 6 limes
5g Green Thai curry paste
5 dashes of Anchovy sauce
2 Table spn sugar
25g fresh coriander
1.5L Water
2 lime leaves

Method

Sweat the shallots & garlic for 3 mins. Add ginger galangal, lemongrass & sweat for 4 mins.

Add the curry paste & lime leaves, cook for 2 mins.

Add the rest of the ingredients except the coriander & cook for 30mins.

Add Coriander, blend & steep for 10 mins, pass through a chinois & correct the seasoning.

To Finish:

Coconut milk, Spinach, Fine beans, Assorted fish, Noodles, shredded Coriander & Basil.

Poach the fish and warm the veg & noodles in the broth, finish with the herbs.