



WWF Charcoal Grilled Atlantic Salmon w Turmeric Curry, Kaffir Lime and Dill

Ingredients

Rempah

- 1) 12g Dried Red Chilli (soaked)
- 2) 15g Dried Red Chilli Padi (soaked)
- 3) 35g Galangal (peeled and finely sliced)
- 4) 28g Lemongrass (finely sliced)
- 5) 12g Garlic (peeled)
- 6) 10g Turmeric (peeled and finely sliced)
- 7) 8g Belachan
- 8) 300ml Water
- 9) 250g Coconut Cream
- 10) 2 tsp Fish Sauce
- 11) 2 tbsp Fresh Calamansi Lime Juice
- 12) 200g Atlantic Salmon Fillet

To Garnish

- 13) Kaffir Lime Leaf (finely sliced)
- 14) Dill

Method

- 1) Blend the rempah ingredients till a smooth consistency.
- 2) Place blended rempah and water and simmer over low heat for 15 mins.
- 3) Add coconut cream, fish sauce and lime juice and simmer for a further 5 mins. Adjust seasoning with salt, sugar and more lime juice if needed.
- 4) Grill salmon skin side till crispy, turn over and cook till medium doneness.
- 5) Serve with curry, garnish with sliced kaffir lime leaf and dill.