



THAI FISH CURRY WITH CORIANDER

A fresh wine that goes well with the strong flavors of shrimp curry.



Serves 4 people



Cooking time: 20 minutes

INGREDIENTS

- 1 ¾ lbs (800 g) fresh seasonal vegetables
- 1 Tbsp curry paste
- 1 ⅔ cups (400 ml) cooking cream
- 1 ¾ lbs (800 g) shrimp
- Salt and pepper to taste

Wine suggestion: **Chenin blanc**

PREPARATION

Stir-fry 1 ¾ lbs (800 g) fresh vegetables, such as cauliflower, green beans or snap peas. Add 1 Tbsp curry paste and cook together briefly before adding 1 ⅔ cups (400 ml) cooking cream. Let vegetables and curry simmer 20 minutes over low heat and add salt and pepper to taste.

Spice the shrimp with some salt and pepper. Grill shrimp in a grill pan or on the BBQ until pink with white meat.