



Jude Kereamas

Seafood Penang Curry

Penang and Porthleven are both renowned for their fresh seafood. And an Asian fused style is what makes this chef tick (he's 1/3 Maori, 1/3 Chinese Malay). Jude's dish is easy to make at home from the freshest of ingredients for an authentic Thai encounter.

METHOD

1. Make the spice paste: blend all ingredients into a paste. If the mix is not blending, add some water until it is smooth.
2. Make the chilli paste: blend all the ingredients.
3. Make the curry sauce: Stir fry spice paste to release the aromas, add all stock ingredients and bring to the boil. Season. Let the stock simmer and season with the chilli paste to your taste. Add prawns, mussels, fish and mange tout until just cooked. Place yellow noodles and tofu at the bottom of the serving bowls and spoon the fish and curry on top.
4. Garnish with bean sprouts, coriander, spring onions, Vietnamese coriander, mint and lime.

Jude runs Kota Restaurant with Rooms, and Kota Kai Bar and Kitchen in Porthleven with his wife, Jane. He creates exciting dishes, combining the best from land and sea, and has been awarded a Bib Gourmand four years in a row. You may also have seen him representing the South West on the BBC's Great British Menu.



INGREDIENTS

SERVES 4

CHILLI PASTE

10g diced, soaked and seeded red birds eye chilli
25g shallots
3 garlic cloves
50g Fresh red chilli
4 tbsp veg oil

SPICE PASTE

10g shrimp paste
100g shallots
50g garlic
3 stalks lemongrass
3 diced, soaked and seeded red chilli
20 white peppercorns
5 tbsp coriander powder
5 tbsp oil

STOCK

1.5 litres prawn stock
75g Palm sugar
200ml coconut milk

GARNISH

Fish of choice
Mussels
Prawns
Cooked yellow noodles
Tofu
Mange tout
Spring onions
Bean sprouts
Vietnamese coriander
Coriander
Mint leaves
Lime wedges

Add as much garnish as you feel like. It all depends how hungry you are and, of course, how much punch you would like from the herbs.