



## **CRISPY RED SNAPPER RED CURRY (SERVES 4) PAIRED WITH 2019 RIESLING**

An original recipe by Chef Helen Goelet, one of six grandchildren of founder John Goelet. Helen fell head-over-heels in love with cooking when she was just 10 years old and uses her knowledge of wine to create complex and exciting food pairings to experience the possibilities present in each glass.

### **INGREDIENTS**

- 4 fillets of fresh red snapper
- 1 stalk lemongrass
- 1 tbsp finely chopped fresh ginger
- 2 cloves garlic
- 2 tbsp coconut oil
- 2 tbsp red curry paste (or more if you like things spicy)
- ¼ tsp fish sauce
- 2 leaves kaffir lime (if you can find it)
- 1 can full fat coconut milk
- Basil, green onion and lime to serve
- 1 cup jasmine rice

### **INSTRUCTIONS**

People often shy away from making curry at home because they think it is too complicated. I'm here to tell you that it's not, and once you realize how easy it is, you'll be doing it all the time!

Using the back side of your knife (i.e. the dull side), pound the lemon grass from the bottom up along until it begins to darken. Really give it a good smash before finely chopping it up, using only the light half of the stalk. In a medium saucepan, melt the coconut oil over medium heat before adding lemon grass and ginger. Sauté until fragrant, roughly 2 minutes, before adding the garlic. Sauté for another thirty seconds before adding red curry paste and stirring until well combined. Add the coconut milk, fish sauce, and lime leaves. Bring to a low simmer.

While the curry simmers, cook the rice according to its instructions.

While the rice cooks, pat the fillets dry with a paper towel, both skin side and flesh side. Season with salt and pepper. To get the skin extra crispy, you have to get your pan smoking hot. When your pan is smoking hot, coat the bottom in olive oil and wait for 10 seconds before CAREFULLY placing your snapper skin-side-down in the pan. It will immediately begin to make sizzling noise. Once the skin is crisp, roughly 2 minutes, flip over and cook for another 4 minutes. You can always turn the heat down once you've flipped all the fillets to ensure that you don't burn the flesh.

To serve, pour the curry over the rice and place each fillet over top. Serve with fresh basil or green onions or lime wedges.