



Using Karimix Laksa Curry Paste and Karimix Tomato Chutney

LAKSA & HADDOCK STIR-FRY

SERVES: 10 as a main course

PREP: 20 minutes

COOK: 20 minutes

INGREDIENTS:

80g oil

80g **Karimix Laksa Curry Paste**

160g **Karimix Tomato Chutney**

500g Haddock

400g spinach, young leaves

80g mange tout, sliced and lightly blanched.

40g flour

FOR THE MARINADE:

30g ginger

20g garlic

50g onions

20g coriander

METHOD:

1. Blend ingredients for the marinade.
2. Coat haddock pieces in flour.
3. Heat up oil in a frying pan and brown haddock pieces gentle then put aside.
4. Fry blended ingredients for a few minutes, then add **Karimix Laksa Curry Paste**.
5. After 5 minutes add **Karimix Tomato Chutney** and continue to stir well for another 5 minutes.
6. Brown haddock pieces quickly in a separate frying pan at a high heat. Transfer haddock to the curry mixture and poach till cooked.
7. Serve over a slightly sweated bed of spinach. Garnished with slivers of mange tout and ginger.



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