



traditional amok

Curry Paste

Place the six first ingredients of the curry paste in the mortar and grind them to a paste. Then add the lemongrass and grind it again. Finally add the grilled big chili and grind it until all spices are well incorporated.

Alternatively, you can use a food processor, even though the mortar and pestle will give the curry a deeper flavor. Galangal can be replaced by ginger, and fresh turmeric by 1 teaspoon of turmeric powder.

Amok

In a bowl, whisk the curry paste, shrimp paste, coconut milk, egg yolks, fish sauce, palm sugar and salt to combine. Add the fish or chicken and gently folding it into the curry sauce.

Take the banana leaves and cut 4 rounds with a diameter of 20 cm. Fold them to a basket by using two rounds per basket. Pour the amok into the baskets and have them steamed for 20 minutes.

Serve the amok with a spoonful of coconut cream (the thick cream that rises to the top of the remaining coconut milk) and a few big chili strips as decoration.

Ingredients for two persons

Curry paste

garlic	2 cloves, chopped
shallot	1 pcs, chopped
kaffir lime leaves	2 pcs, finely chopped
galangal	~ 1cm, peeled & chopped
turmeric	~ 4cm
spicy chili	depending on how spicy you want
lemongrass	4 stalks
ends trimmed, inner tender stalk only, finely chopped	
grilled big chilis	3 pcs
soften in water and seedless, wrapped with a palm	
sugar heart, finely sliced	

Amok

firm, mild white fish fillet	300g (e.g. halibut, haddock, true cod or mahi mahi) skin removed, sliced into bite size pieces
or chicken breast	300g sliced into bite size pieces
shrimp paste	2 knife points
coconut milk	2 dl
egg yolks	2 pcs
fish sauce	4 teaspoons
palm sugar	2 teaspoons
salt	2 pinches