CHEF SIMMER SAUCE

SOUR CURRY SAUCE RECIPES

Roasted Whole Fish Sour Curry Crust

Handcrafted by Chef Mal Chow



Ingredients

Whole fish, curry sauce

Steps

- -Take large baking dish so it fits a whole fish, a 600g fish preferable.
- -Make sure fish is scored.
- -Open sour curry and pour 400ml of sauce onto fish. Rub into fish.
- -Place in 190 degrees Celsius oven and bake for 20 mins.
- -Take out and serve

