

Fish-Passion



Ingredients

1 Tblsp		Coarse black pepper
2-3 Sprigs		Curry leaves
375 g	¾ Lb	Fish (boneless-flake/basa)
1 Sprig		Fresh Coriander
1		Green Chilli
¼ Cup		Lime/Lemon juice
1 Tblsp		Olive oil
1 Medium		Onion
½ Cup		Passion fruit puree (2 fruits)
		Salt to taste
1 Cup		White wine

Preparation

Marinate the fish in the wine, lime/lemon juice, coarse pepper and curry leaves for 15 – 30 minutes. In the meantime, slice the onion and green chilli. Spoon out the passionfruit into a small bowl. When the marinade is finished, remove the fish and put aside. Sauté the cut ingredients using the olive oil and add the marinade juices to the pan.

Add the fish and stir lightly until mixture is thick. Add the passionfruit, turn off heat and allow to cool.

Enjoy.