



Best IN THE BUSINESS

Knorr
PAUL LOFFEL & SONS LTD THE TANNERY

Thai Red Curry and Coconut linguini, with crunchy cucumber salad.

Servings: 10

INGREDIENTS

FOR THE CURRY

4 tbs Knorr professional Red Curry Paste
2x 400ml tins Coconut milk
Zest and juice of 2 limes
1 tbs Golden brown sugar
5-pointed peppers, deseeded and cut into chunks
1 tbs toasted sesame oil
6 spring onions, chopped
100g desiccated Coconut, toasted
800g Knorr professional Durum wheat linguini
2kg mussels, scrubbed and de bearded
1kg Hake fillet
25g Knorr Professional Clear Fish bouillon

FOR THE CUCUMBER SALAD

100mls Rice wine vinegar
100mls water
80g Sugar
5g Knorr Professional Ginger Puree
1 small red chili, deseeded and diced
1 banana shallot, peeled and shredded
A small bunch of Coriander
A small bunch of Mint

METHOD

FOR THE CURRY

Add the curry paste into a medium sized pot and cook it by itself over a low heat for 2-3 minutes.
Add the Coconut milk, fish bouillon, sugar and salt then bring to a gentle simmer and cook for 15 minutes.
Meanwhile gently fry the peppers in the sesame oil until soft and lightly charred then set aside.
Cook the linguini as per packet instructions, drain.
Cook mussels and reserve for service.

FOR THE CUCUMBER SALAD

Bring the vinegar, water and sugar to a simmer then add the ginger, chilli and shallot, remove from the heat.
Meanwhile, peel and cut the cucumber in half lengthways then slice into thin strips at an angle.
Add to the pickle mixture and let cool.
Tear in the Coriander and mint then mix.

TO SERVE:

Add the hake and the mussels to the sauce, simmer for 5 minutes until hake is cooked. Add spring onions and linguini for the last minute. Adjust consistency with pasta water if required. Serve in bowl with the hake portion on top. Garnish with pointed peppers, sprinkle of toasted coconut, coriander and mint.

TOP TIP:

Can be made as a Vegetarian option - This can be served hot as individual portions or is an excellent option on a cold Buffet counter



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