

Less than 45 minutes

Serves 6-8

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Ingredients

- Glug oil
- 2 onions, chopped
- 2-3 sprigs fresh curry leaves
- 3 chopped garlic cloves
- 2 tsp (10ml) grated ginger
- 1 tsp (5ml) each ground turmeric, ground cumin and ground coriander
- 2 tsp (10ml) each paprika and medium curry powder
- 2 Tbsp (30ml) tomato paste
- 1 Tbsp (15ml) brown sugar
- 1 cup (250ml) vegetable or fish stock
- 2 cans (400ml each) coconut milk or cream
- 750g kingklip (or yellowtail), cubed
- 500g half-shell mussels (defrosted)
- 3 Tbsp (45ml) chopped fresh coriander
- Juice (60ml) of 1 lemon
- [Preserved lemons](#), for garnish (optional)
- Poppadoms, rice or garlic naan breads, to serve

Method

1. Place a large potjie over medium coals, then heat oil and fry onions, curry leaves, garlic and ginger until fragrant and translucent.
2. Add turmeric, ground cumin, ground coriander, paprika and medium curry powder.
3. Fry for 2 minutes.
4. Add tomato paste and brown sugar and cook for a minute.
5. Pour in vegetable or fish stock and coconut milk.

6. Allow to simmer over coals for 12-15 minutes.
7. Poach kingklip and mussels in the liquid for 8-10 minutes.
8. Stir through chopped fresh coriander and lemon juice, and season well.
9. Garnish with preserved lemon and serve with poppadoms, rice or garlic naan bread.

This fragrant curry can be prepared in a large pot over your stovetop too.

Check Out Our **[Chicken Curry Recipe](#)**

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