

Less than 45 minutes

Serves 4

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Ingredients:

- 500g yellowtail or kingklip fillets, cut into bite-sized chunks
- Salt and milled pepper
- 2 Tbsp (30ml) curry powder
- Vegetable oil
- 12 curry leaves

Sambal:

- 1 punnet (250ml) mini Italian tomatoes, quartered
- ½ red onion, finely diced
- Handful fresh coriander, chopped
- 2 tsp (10ml) ginger, grated
- 1 small chilli, chopped (optional)
- Lemon juice, to taste
- Salt and milled pepper
- ½ cup (125ml) double-cream yoghurt
- Pinch each ground cumin and cardamom

For serving:

- 1 head iceberg lettuce, leaves separated into 'cups'
- 1 small cucumber, thinly sliced
- Red chillies, sliced (optional)

Method

1. Toss fish with seasoning and curry powder.
2. Heat a generous glug of oil in a pan and fry curry leaves until they begin to splutter.

3. Add fish and fry until golden.
4. Combine tomatoes, onion, coriander, ginger and chilli in a bowl and toss through lemon juice. Season.
5. Mix yoghurt and spices in another bowl. Season.
6. Serve everything in bowls on a platter and allow everyone to build their own cups.

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