

STEIN'S AT HOME

The Indonesian Curry Menu



Crispy Smoked Mackerel Salad



Indonesian Seafood Curry



Bread and Butter Pudding



Watch Jack cook the menu

Visit our **Rick Stein Restaurants YouTube channel** or scan the code to watch Jack Stein cook the menu.



Listen to Rick's playlist

Search **Spotify** for **Stein's Sounds** or scan the code to listen to Rick's favourite kitchen tracks.



Cambodian Crispy Smoked Mackerel Salad

Ingredients:

Smoked mackerel fillets | Apple | Carrot
Shallot | Bird's eye chilli | Roasted peanuts
Sweet & sour dressing | Basil

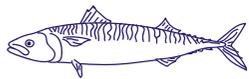
Cooking Instructions:

To make the salad, slice the **apple** into thin slices rotating around the core. Take the slices and cut into matchsticks. Add to a bowl with the pre-prepared **carrot** and **shallot**. Toss together and drizzle over the **sweet & sour dressing**.

Remove the skin from the **mackerel fillets** and break the meat into small flakes. Heat 2 tbsp of **oil** in a medium pan until hot. Take the **mackerel** and sprinkle into the hot **oil** and fry, moving it continuously, for 2-3 minutes or until crispy, this may stick together but don't worry. Lift onto kitchen paper and leave to cool, once cool break up into small flakes.

Crush the **peanuts** in the bag with a rolling pin and set aside until serving. Chop the half the **basil** leaves.

Divide the **salad** onto two plates. Sprinkle the **peanuts**, chopped **basil** and flaked **mackerel** over the salad.



The oiliness of mackerel gives them lots of flavour and makes them very good to smoke.

Indonesian Seafood Curry

sea bass, cod and prawns served with basmati rice and a green bean and grated coconut salad with crisp fried shallots, garlic and chilli

Ingredients:

Seafood selection - sea bass, cod, prawns
Curry sauce | Coconut milk | Green beans
Shredded coconut | Fried shallots | Basmati rice
Indonesian salad dressing | Spice pot

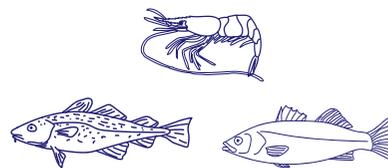
Cooking Instructions:

Place the **seafood selection** into a saucepan with the **curry sauce**, **coconut milk** and if you like your curry hot add the optional **spice pot**. Bring to a simmer without a lid until cooked through, about 4-5 minutes. Do not allow it to boil rapidly as this will break up the fish.

Heat the **rice** in the microwave on full power for 2 minutes or simply boil in the bag for 5 minutes.

Mix the **green beans**, **shredded coconut**, **fried shallots** and **Indonesian salad dressing** in a bowl.

Serve the **curry** with **rice** and the **bean salad** alongside.



The Indonesian Seafood Curry has long been a favourite at The Seafood Restaurant.

Bread and Butter Pudding

with Rick's marmalade and cream

Ingredients:

Bread and butter pudding | Pouring cream

Cooking Instructions:

Place the **pudding** in the microwave for 3 minutes (with the lid on). Alternatively, heat in the oven at 200°C in an oven proof dish with a lid on for 12 minutes.

Serve the **pudding** with **pouring cream**.

What could be simpler and what could be more delicious. The perfect way to end a meal.

View the full list of ingredients and allergens online at rickstein.com

Made in an environment handling: **CELERY**, **CEREALS CONTAINING GLUTEN** (such as barley and oats), **CRUSTACEANS** (such as prawns, crabs and lobsters), **EGGS**, **FISH**, **MILK**, **MOLLUSCS** (such as mussels and oysters), **MUSTARD**, **PEANUTS**, **SESAME**, **SOYBEANS**, **SULPHUR DIOXIDE AND SULPHITES**, **NUTS**

Please **refrigerate items** after opening your box.
Box contains **gel packs** which are designed to keep the food cool, please dispose of these.
Occasionally we may need to substitute products if we're unable to source from our suppliers.