



**BOSCH**  
Invented for life



## Seafood Curry Stew

### Overview

Difficulty: Medium

Servings: 1-2

Preparation Time: 120 mins

Cooking Time: 50 mins

## Ingredients

### Curry Stew

- 8 slices of baguette bread
- 1 tablespoon of butter
- 5 fresh tomatoes (boiled and skin removed)
- 2 stalks of fresh coriander leaves (chopped, retaining the roots – used as garnish)
- 6 red chillies (seedless and sliced)
- 2 slices of ginger (without skin)
- 2 red onions chopped
- 4 pieces of fresh basil leaves
- 3 cloves of garlic
- ¼ cup of water
- 2 tablespoons of olive oil
- 2 tablespoons of fish curry powder diluted with 1 cup of water
- 2 fish fillets (cut into 3cm cubes)
- 300g of peeled prawns (retain the shells for the seafood stock)
- 6 - 8 green mussels
- 2 Thai eggplants, cut
- 200ml of seafood stock
- 2 teaspoons of light soy sauce
- 2 tablespoons of palm sugar (Gula Melaka)
- ¼ cup of coconut milk
- 2 teaspoons of salt
- 3 fresh tomatoes (cut)

### Seafood Stock

- 1 tablespoon of olive oil
- Peeled prawn shells
- 200g of shellfish (optional)
- 3 cloves of garlic, remove skin
- 1 big onion, cut
- 3 cloves garlic, remove skin
- 1 stalk of lemongrass
- 2 stalks of spring onion
- 3 pieces of basil leaf
- 1 teaspoon of salt
- 1 teaspoon of pepper
- 400ml of water