



Recipe
suggestions

Thai-poached salmon (serves 2)

Ingredients

- > 2 salmon fillets
- > 125g long grain rice
- > 1 tbsp Thai red or green curry paste
- > 200ml of coconut cream
- > A good handful of trimmed fine green beans
- > Handful of fresh coriander leaves

Method

- > Cook rice according to the packet instructions.
- > Meanwhile, heat a medium frying pan. Add the curry paste and cook, stirring, for a few seconds. Gradually stir in the coconut cream and bring to a simmer. Add the salmon fillets, cover and simmer for 7-8 minutes, turning the fish over halfway.
- > Meanwhile, blanch the green beans in a pan of simmering water until just tender. Drain and divide between two hot serving plates.
- > Stir some fresh coriander leaves into the sauce. Top the beans with the salmon, spooning over the sauce. Garnish with coriander and serve with the cooked rice.

To place an order or to check what we have in store today, please call **020 7221 6177** or email retail@jkmayfair.co.uk

James Knight of Mayfair
67 Notting Hill Gate, London W11 3JS
www.james-knight.com



By appointment to
Her Majesty Queen Elizabeth II
Fishmonger
James Knight of Mayfair



By appointment to
H. R. H. The Prince of Wales
Fishmonger
James Knight of Mayfair