



# Cambodian "AMOK"

EASY RECIPE BY Wide Eyed  
TOURS







**SERVES 2-3 WITH A SIDE OF WHITE RICE**

## Ingredients

- 2 filets of white fish (\*substitute with 350g of chicken, pork or vegetables)
- Salt and black pepper to taste
- 2 tsp. olive oil or coconut oil 1 can of coconut milk
- 1 handful of chopped basil, mint and coriander
- 4 finely chopped sticks of lemongrass
- 2 cloves garlic, finely diced
- 2 kaffir lime leaves (\*substitute 1 tsp. lime juice and ½ tsp. zest from one lime)
- ½ tsp. galangal, sliced (\*substitute 3/4 tsp. fresh ginger, sliced fine)
- 1 tsp. fresh turmeric or 1/2 tsp. dried turmeric
- ½ Tbsp. fish sauce ¼ tsp. palm sugar
- Chili flakes or fresh chili to taste (optional)

## Directions

1. Chop the fish, meat or vegetables into large cubes and sprinkle with salt and pepper. Set aside in the fridge.
2. Heat the oil in a medium saucepan, and add fresh herbs, lemongrass, kaffir lime, turmeric, garlic, galangal, and chilies if you want spice. Cook the spices on medium heat for 30 seconds to a minute, stirring regularly until flavours are combined.
3. Add the coconut milk, fish sauce and palm sugar and bring to a medium simmer.
4. Cook down for 10 minutes and add the cubes to the sauce. Gently poach for about 4 minutes with a lid on until cooked through.
5. Serve in a bowl with a garnish of fresh herbs and a few dollops of fresh coconut cream.