

# Cambodian Coconut Poached Petrale (Amok Trei)

SEAFOOD FEATURED: Petrale Sole

Adapted by Amanda Gladics from a family recipe by Thanivan Srey So

INGREDIENTS	INSTRUCTIONS
<p>Serves 6-8</p> <p><b>Spice paste (Kreung)</b></p> <ul style="list-style-type: none"><li>• 3 Tbsp lemongrass, finely ground</li><li>• 3 Tbsp shallots, finely diced</li><li>• 4 cloves garlic</li><li>• 2 tsp fresh galangal root, finely chopped (substitute 1 teaspoons galangal powder, if unable to find fresh)</li><li>• 1 tsp mild to medium ground chili powder (e.g. Gochujaru, or Aleppo pepper)</li><li>• 1 Tbsp mild Guajillo chili pepper powder (for color)</li><li>• 3 leaves makrut (kaffir) lime, thinly sliced (reserve 1 leaf for assembly)</li><li>• 1 tsp turmeric powder</li></ul> <p><b>Coconut Sauce (Amok)</b></p> <ul style="list-style-type: none"><li>• 1-2 Tbsp fish sauce (according to taste)</li><li>• 1 Tbsp palm sugar (can substitute brown sugar)</li><li>• 1 tsp mushroom seasoning (if unable to find, increase salt to ½ tsp)</li><li>• ¼ tsp salt</li><li>• 1 tsp shrimp paste</li><li>• 1 whole cayenne pepper (optional, can substitute 1 tsp mild red chili powder lower spice level is desired)</li><li>• 1 can coconut milk (reserve 2-3 Tbsp)</li><li>• 1 Egg yolk, beaten</li></ul> <p><b>Fish (Trei)</b></p> <ul style="list-style-type: none"><li>• 1 lb Petrale sole fillets. Pin bones carefully removed and cut into 1 inch cubes, or sliced into strips about ½ inch thick. Rockfish also works well</li></ul> <p><b>Assemble</b></p> <ul style="list-style-type: none"><li>• ~10-15 Chinese broccoli leaves, parboiled. You can substitute any other hardy green (kale, chard, beet greens, etc.)</li><li>• 2-3 Tbsp reserved coconut milk</li><li>• 1 leaf makrut (kaffir lime) leaf, thinly sliced</li><li>• 1 tsp white flour</li></ul> <p><b>Garnish and Serve</b></p> <ul style="list-style-type: none"><li>• 1 green onion, sliced or diced sweet red pepper</li><li>• Jasmine rice, rinsed and cooked</li><li>• Sliced raw vegetables, like cucumber or carrot</li></ul>	<p><b>Spice Paste (Kreung)</b></p> <ul style="list-style-type: none"><li>• Process all ingredients for the spice paste in a food processor or coffee grinder until well ground. It should form a moist paste, somewhat similar to Thai curry paste.</li></ul> <p><b>Coconut Sauce (Amok) and Fish (Trei)</b></p> <ul style="list-style-type: none"><li>• Mix together the processed spice paste with the fish sauce, palm sugar, mushroom seasoning, salt, and shrimp paste in a medium bowl.</li><li>• Add coconut milk and beaten egg yolk to the mixture and stir until well combined.</li><li>• Add cubed fish and stir.</li></ul> <p><b>Assemble</b></p> <ul style="list-style-type: none"><li>• Line a medium heatproof bowl (pyrex works well) or ½ pint wide mouth jars (individual servings) with Chinese broccoli leaves that have been parboiled briefly.</li><li>• Spoon the coconut sauce and fish mixture over the leaves.</li><li>• Mix the flour with reserved coconut milk and drizzle over top, sprinkle with thinly sliced makrut (kaffir) lime leaf.</li></ul> <p><b>Steam</b></p> <ul style="list-style-type: none"><li>• Steam in a large steamer for about 20 minutes. The dish is done when the fish will flake easily. The sauce thickens slightly, but will remain fairly liquid.</li></ul> <p><b>Garnish and Serve</b></p> <ul style="list-style-type: none"><li>• Top with sliced green onion</li><li>• Serve with jasmine rice and sliced, fresh vegetables for dipping</li></ul> <p><b>Pro tips</b></p> <ul style="list-style-type: none"><li>• Your local Asian grocery store will likely have all of the ingredients for the spice mix and coconut sauce in stock.</li><li>• The spice paste in this recipe requires some unique ingredients, but can be used in a variety of Cambodian soups and stir fries. It also freezes well, so if you make a larger batch and have it on hand, this dish comes together very quickly. If you make a large batch, use about 8 Tbsp processed spice paste for this recipe.</li></ul>