Cod in coconut

NIBBLEDISH CONTRIBUTOR

Ingredients

- 600 grams of cod fillet, cut into servings
- 2 tablespoons of vegetable oil

MARINADE:

- 1/4 cup of coconut milk
- 1,5 tablespoon of fish sauce
- 1/2 tablespoons of dried crushed chili
- pinch of ground coriander

TOPPING:

- 1/2 cup of dry shredded coconut
- 1 fresh red chili, minced
- 1 clove garlic, minced
- 1 spring onion, chopped fine
- 1 teaspoon of grated ginger
- 1 teaspoon of grated lime zest
- 1/4 teaspoon of sugar
- 1 tablespoon of lime juice
- 1 tablespoon of fish sauce

Instructions

1. Place fish in a flat dish. Stir marinade ingredients together and pour over fish. Marinate about 30 minutes.
2. Place shredded coconut in a dry frying pan over medium-high heat. Stir occasionally until coconut turns light golden-brown. Reserve 1/4 of coconut for garnish.

3. Add all other 'Topping' ingredients to the bowl of toasted coconut. Gently toss to mix everything together. Set aside.
4. Heat a wok, add oil and place fish in pan. Fry 1-3 minutes per side, depending on thickness.

5. Place fried fillets on individual plates. Top with a layer of the coconut-chili-lime mixture, then add another layer of the reserved toasted coconut.