



MONTICELLO VINEYARDS
CORLEY FAMILY NAPA VALLEY

SEAFOOD WITH CURRY/COCONUT MILK

The Thai combination of curry spices (especially ginger) and coconut milk is simply stunning. The flavor of fish and shellfish spreads marvelously throughout this rich sauce.

1 ½ CUPS COCONUT MILK
1 ¼ POUNDS FRESH COD OR MONKFISH
1 ¼ POUNDS FRESH MUSSELS, SCRUBBED AND DEBEARDED
1 ¼ POUNDS TIGER PRAWNS, SHELLED AND DEVEINED
COOKED THAI (JASMINE) RICE OR FRESH PASTA NOODLES
1 RED THAI CHILI, DESEEDED & SLICED
1 GREEN THAI CHILI, DESEEDED & SLICED
3 STALKS LEMON GRASS
2 TBSP. CHOPPED CILANTRO OR FRESH CORIANDER

Cut the lemon grass in half lengthwise and then into 3 inch pieces, bruise it by smashing with the back of a heavy knife. Bring the coconut milk to a boil in a wok or deep pot and add chilis. Add the mussels and cover. Steam the mussels and remove as soon as they open. Reduce the coconut milk to a simmer and add the fish and prawns. When fish is opaque and the prawns are bright pink, remove from the wok/pot and set aside with the mussels.

Return sauce to a boil and reduce by half. Return all seafood and heat through. Serve with fragrant Thai rice or pasta – garnish with fresh cilantro or coriander. Seafood should be barely cooked to keep it tender.

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Enjoy with a glass of Montreaux Brut Sparkling Wine (Champagne)