

Cross-Cultural Fish & Veggies

This is my own creation, so there's no story about this one. It tastes very fresh and delicious! And it's a great way to marinate radish.

Preparation time: **20 min** + Resting time: **35 min** + Cooking time: **15 min**
= **Total time: 1h 10 min**

- 250 g quinoa
- 500 g fish (firm)
- 3 carrots
- 2 radish
- 500ml vegetable stock
- 1 tb. olive oil
- 1 onion
- 4 stems of lemongrass
- 2 tb. tomato ketchup
- ½ lime (juice)
- 1½ tb. soy sauce
- 1 ts. soybean paste
- 1 ts. sweet chili sauce
- 1 tb. sushi vinegar
- 1 chili, sliced into rings
- 2 tb. mint leaves, chopped
- 2 tb. coriander leaves, chopped
- 1 tb. butter
- 1 tb. flour



Simple Steps to Succeed

1. Wash the quinoa in a kitchen sieve with cold water.
2. Let 500ml of vegetable stock cook in a pan. Add the washed quinoa and let it cook for 10 to 15 minutes. Take it from the plate, put the lid on and let it rest.
3. Peel the carrots and the radish and cut it into bite-sized pieces.
4. Cook it in the pressure cooker for about 5 minutes.
5. Brown the onions using the olive oil.
6. Add the lemongrass and let it fry for a minute. Then deglaze it with 200ml water.
7. Add ketchup, lime juice, soy sauce, soybean paste, sweet chili sauce, sushi vinegar and the chili. Also add the vegetables and let it cook on low heat for 5 minutes.
8. Cut the fish in bite-sized pieces. Coat lightly with flour.
9. Fry the pieces in a frying pan using the butter (make sure it's not too hot).
10. Add the mint leaves and the coriander leaves to the vegetables.