



# Recipe



by MELISSA FROHLOFF

## Tea-smoked red emperor soup

### Ingredients – smoking fish

- 1 dessert spoon jasmine leaf tea
- 500g red emperor fillets
- 1 Nipper Kipper smoking oven

To smoke the fish, follow the instruction sheet supplied by Nipper Kipper Smoker Ovens at [smokeovens.com/recipes/smoked\\_fish.html](http://smokeovens.com/recipes/smoked_fish.html)

### Ingredients – soup

- 1 tbsp palm sugar
- 2 cups chicken stock
- 2 sticks lemongrass
- 3 kaffir lime leaves, torn
- 1 golden shallot, roughly chopped
- 30g galangal, finely grated
- 1 1/4 tbsp chilli jam
- 3 tbsp fish sauce
- 2 cups coconut cream
- 1/4 cup lime juice

### Method

1. Place stock, lime leaves, golden shallot, lemongrass and galangal in a pot and bring to the boil. Reduce heat and simmer for five minutes.
  2. Add chilli jam, fish sauce and simmer for a further two minutes.
  3. Add coconut cream and bring back to a simmer.
  4. Strain soup and set aside.
  5. Add lime juice.
  6. Pull apart smoked red emperor and place in soup bowls.
  7. Pour hot soup over fish and garnish with coriander leaves to serve.
- Serves four.