

### ***COD COCONUT CURRY***

*(from The Bewitching Kitchen)*

3 large filets of cod  
2 tablespoons grapeseed oil  
1 shallot, minced  
2 celery ribs, finely diced  
2 tsp fresh ginger, grated  
salt and pepper to taste  
1 tablespoon red curry paste (I used [this one](#))  
1 can coconut milk  
plenty of fresh cilantro, minced  
juice of half a lemon  
1/3 cup coconut flakes, unsweetened

Start by toasting the coconut, placing the flakes on a non-stick skillet and toasting over medium-heat, watching the pan very closely, it goes from toasted to burned in a second. Transfer to a bowl and reserve.

Heat the oil in a large pan and sauté the shallots and celery until soft and fragrant. Add the ginger, the red curry paste, season with salt and pepper, and sautéed briefly, then add the coconut milk. Gently simmer for 5 minutes in very low heat. Add the pieces of fish, season again with salt, cover the pan and simmer super gently until the fish is cooked through, 5 to 8 minutes more. Add the cilantro and lemon juice right before serving, and sprinkle with toasted coconut, adding more on your plate if you like.