

MARLBOROUGH
**OCEAN
VINE
HOP**
2017

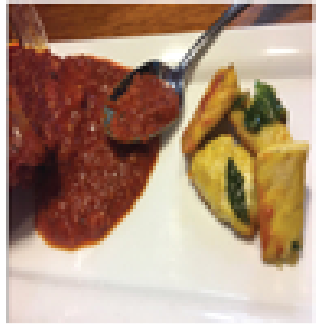


 New Zealand
King Salmon
Cuisine Marquee

Fish Curry

What you need:

Raizada one for all paste
600g fish fillet cubes
Raizada Bhaji mix
Water
Oil
Cream



Cook W ease:

1. Toss together fish cubes, 2 Tbsp bhaji mix & 1 Tbsp water.
2. Fry in hot oil for 2 mins add 6tbsp of Raizada paste & 300ml coconut cream or your choice cream
3. Bring to boil & serve the best fish curry.



Match with
MOA
BREWING CO
Southern Alps