

Wallpaper*

JUNE 2010

DESIGN INTERIORS FASHION ART LIFESTYLE

UK €4.95
US \$9.95
AUS \$ 10.50
CAN \$ 10.50
DK DKK 75.00
F € 8.50
D € 10.50
NL € 8.50
I € 8.50
J ¥ 1780
SGP S 18.20
S \$ 8.75.00
F € 8.50
S \$ 8.75.00
CH CHF 16.00
UAE AED 45.00



LIMITED EDITION COVER
BY VIK MUNIZ

Miso soup**Bahian fish stew****Serves 4-6****Yield of 2 lines****1 cup salt****4 cloves garlic, finely chopped****1kg white fish fillets, cut into
skin chunks****500g prawns, peeled
and deveined****2tbs olive oil****1 large onion, finely chopped****1 green pepper, sliced****1 red pepper, sliced****3 large lime tomatoes,
skinned, deveined and chopped
into 1cm cubes****2 red chillies, seeds removed
and finely chopped****coconut milk****salt and black pepper****2tbs dende oil****2tbs chopped fresh coriander**

Put the lime juice, salt and half the garlic into a large bowl. Mix well, then toss the fish and prawns in this marinade and leave for 30 mins. Heat the oil in a large, lidded pan and add the onion, peppers and the remaining garlic. Cook, stirring occasionally, over a medium flame, for about 5 mins, or until the onion is soft and golden. Add the tomato and chilli and simmer for another 5 mins. Stir in the coconut milk and the fish, bring to the boil, then turn down and simmer for another 5 mins, or until the fish is cooked through. Adjust the seasoning, adding salt and black pepper to taste. Serve with the dende oil and the coriander. Serves with rice.

