

Asam Pedas Recipe

(Tamarind fish curry)

Ingredients:

60 g tamarind pulp
1 liter water
1 kg Stingray, cut into chunks (or use whole small fish)
2 stalks polygonum leaves
2 stalks ginger flower, halved and sliced finely
¼ piece of a small pineapple, cut into small pieces
2 teaspoons salt
2 tablespoons fish sauce
1 tablespoon sugar, or to taste

Spice to ground to paste:

20 g (15) dried chilies, soaked in hot water to soften, seeded and drained
50 g (2 stalks) lemon grass, use the bottom inner tender part only, sliced thinly
15 g turmeric, skinned and sliced
150 g shallots, peeled
20 g dried shrimp paste (belachan)

Method:

Mix the tamarind pulp and water and strain to extract the juice. Bring the tamarind juice, polygonum leaves and spice paste to a boil in a wok or clay pot. Simmer on low heat for 30 minutes and season to taste with salt, fish sauce and sugar. Add the fish and boil until cooked, about 2 minutes. Add the sliced ginger flower and dish out. Serve hot with steamed rice.

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