

Balinese Seafood Spice Paste Recipe

(Bumbu Ikan)

Ingredients:

450 g red chilies, halved, seeded and sliced
50 g garlic, peeled and sliced
225 g shallots, peeled and sliced
175 g turmeric, peeled and sliced
100 g ginger, peeled and sliced
125 g candlenuts
200 g tomatoes, halved and seeded
2 tablespoons coriander (cilantro) seeds, crushed
150 ml coconut or vegetable oil
2½ tablespoons tamarind pulp
3 salam leaves (Indonesian bay leaves)
2 stalks lemon grass, bruised
¾ tablespoon salt
250 ml water

Method:

Combine all ingredients except tamarind pulp, salam leaves, lemon grass, salt and water, in a stone mortar or blender (processor) and grind coarsely. Transfer ground ingredients to a heavy saucepan, add remaining ingredients and simmer over medium heat for about 1 hour or until all the liquid has evaporated and paste is golden in color. Leave to cool completely before using or storing.

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