

## Balinese Spicy Fish Recipe

(Ikan Bumbu Bali Recipe)

**Ingredients:** Serves 4

500g pomfret/Spanish mackerel/snapper/milkfish, cut into 3-4 pieces

1 lime, extract juice

1 teaspoon salt

oil

2 stalks lemon grass, bruised (use only the bottom white tender part)

1 teaspoon tamarind juice

1 tablespoon sweet soy sauce

**Spices (ground):**

6 red chilies, seeded

5 shallots

2 cloves garlic

3 candlenuts

1 teaspoon chopped ginger

1 teaspoon salt

**Method:**

Rub fish with lime juice and salt and let it stand for 20 minutes. Wash and drain. Heat oil and deep-fry fish until golden brown. Drain and set aside. Heat 3 tablespoons oil and sauté ground spices until fragrant, then add lemon grass, tamarind juice and sweet soy sauce. When the sauce has thickened, spread it over deep-fried fish.

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