

## **Fish Belanda Recipe**

**(Nyonya Fish Belanda Recipe)**

### **Ingredients:**

½ cup oil  
60 g (6) shallots, peeled and sliced thinly  
40 g (6 cloves) garlic, peeled and sliced thinly  
300 g (2 slices) Kurau fish fillet  
1 (6cm) cinnamon stick  
50 g tamarind pulp, mixed with 250 ml (1 cup) water  
2 tablespoons sugar, or to taste  
1 teaspoon salt, or to taste  
1 fresh red chili, sliced

### **Method:**

Heat the oil in a wok and first fry the shallot, then the garlic slices separately until golden brown. Dish out and set aside. In the same oil, deep fry the fish until golden brown. Dish out and drain on paper towels. Remove all but 2 tablespoons of oil in the wok. Add the cinnamon stick and fry for 30 seconds before straining in the tamarind water and half the fried shallots and garlic. Season to taste with sugar and salt and bring to the boil. Add the fried fish and chili, bring to a quick boil and dish out onto a serving plate. Top with the remaining shallot and garlic crisps. Serve with hot steamed white rice.

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