

Fried White Pomfret Recipe

(Pla Jalamet Khao Thot Recipe)

Ingredients: Serves 2

1 white pomfret weighing about 450g
1 tablespoon tapioca flour
3-4 thinly sliced hot chilies
1-2 thinly sliced shallots
1 teaspoon lime juice
2 tablespoons fish sauce
3 cups cooking oil

Method:

Clean and wash the fish. With a knife, score both sides of the fish attractively. Then, turn the fish in the flour to coat on all sides. Place the oil in a frying pan on medium heat. When the oil is hot, fry the fish until golden brown. Remove the fish from the pan and drain. Serve with a sauce made by mixing the shallots, chili, fish sauce and lime juice. Serve hot.

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