

Grilled Spicy Fish Pate Recipe

Ingredients:

3 lime leaves, sliced hair thin
small handful daun kesom (polygonum minus), sliced
1 teaspoon salt
1 teaspoon sugar
750 g de-boned mackerel meat
3 eggs, lightly beaten
2 tablespoons oil
200 ml thick coconut milk
6-8 squares of banana leaf, each about 25 cm across

Spice paste:

300 g onions
8 candlenuts
12 dried chilies, soaked until soft
2 tablespoons ground coriander
1 tablespoon shrimp paste
3 slices galangal
2 stalks lemon grass

Method:

Grind spice paste ingredients until fine. Mix with lime leaves and daun kesom, salt and sugar. Grind fish meat in a food processor to a slightly coarse paste. Transfer to a bowl and add eggs, oil, and spice paste. Stir with a spoon in one direction only. Slowly mix in coconut milk. The finished paste should have a consistency like softened butter. Scald banana leaves in boiling water to soften, and drain. Place 2 to 3 tablespoons of fish mixture in the center of each square, spreading it about ¼ inch thick, and fold opposite edges over to enclose. Secure the ends with toothpicks, weaving them through the leaf layers (as you would pin pieces of fabric together). Cook under a hot grill or over charcoal for 8 to 10 minutes, turning once half way through. Serve hot, and unwrap at table.

Note: An oily fish is needed to stand up to the spices.