

Honey Curry Fish Recipe

(Malaysian Recipe)

Ingredients: Serves 4

2 cups oil for deep-frying
500g garoupa fish fillet, cut into thick slices
10 pieces curry leaves
1 teaspoon curry powder
1 teaspoon chopped garlic

Batter:

3 tablespoons plain flour
2 tablespoons corn flour
5 tablespoons water
½ teaspoon salt

1 tablespoon oil

Seasoning:

3 tablespoons honey
2 teaspoons maltose
½ teaspoon salt
100ml water

Method:

Heat up oil for deep-frying. Dip fish into batter and deep-fry in hot oil until golden brown. Dish and drain. Leave 1 tablespoon oil in wok, sauté chopped garlic, curry powder and curry leaves until fragrant. Add in seasoning and cook until the sauce is thick. Add in fried fish and stir-fry until well mixed. Dish up and serve.

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