

## **Ikan Kuah Lada Recipe**

**(Fish in Peppery Gravy Recipe)**

**Ingredients:** Serves 5-6

90 ml (3 fl oz) cooking oil

750 ml (24 fl oz) tamarind juice, extracted from 50 g tamarind pulp and 750 ml water

1¼ teaspoons salt

pinch of seasoning powder

2 medium aubergines, quartered lengthways, then cut into 5-cm (2-inch) pieces and soaked in water

600 g (1 lb) Spanish mackerel or stingray, cleaned and cut into 2.5-cm (1-inch) thick pieces

**Finely ground paste:**

18 shallots, peeled

3 cloves garlic, peeled

5 candlenuts

5 cm (2 inches) fresh turmeric, peeled

2 stalks lemon grass, sliced (use only the bottom tender inner part)

2 teaspoons crushed dried shrimp paste

½ teaspoon ground white pepper or 15 white peppercorns

2.5 cm (1 inch) galangal, peeled

**Method:**

Heat the cooking oil and fry the finely ground paste until fragrant. Pour in tamarind juice. Bring to a boil. Add the salt and seasoning powder. Simmer for 3 minutes. Add aubergines and cook for 4 minutes. Add fish and cook for another 8 minutes. Serve with spicy shrimp paste (sambal belachan - pls refer more Nyonya Recipes).

**Note:** If you prefer a more sourish gravy, double the amount of tamarind pulp. You can garnish this dish with scallions and sliced red chilie, if desired.

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