

Ikan Panggang Recipe

(Barbecued fish in banana leaf Singaporean recipe)

Ingredients: Serves 6-8

500 g (1 lb) stingray
1 teaspoon salt
15 shallots, peeled
1 teaspoon belachan (dried shrimp paste)
8 dried chilies, soaked in water to soften
5 fresh red chilies
2 cloves garlic, peeled
1 stalk serai (lemon grass), use inner tender part of white stem portion only
1 large banana leaf
Kaffir lime leaves, cut into hair-fine for garnishing
Calamansi, halved to serve

Method:

Put shallots, dried chilies, chilies, belachan, garlic and serai in a chopper and process roughly. Scald banana leaf with hot water to make it pliable. Rub salt all over fish, and place it on a softened banana leaf. Spread spice paste over the top of the fish. Wrap leaf over fish and secure with toothpicks or metal staples. Either grill under a hot fire or barbecue fish over coals for 10 minutes on each side. Before serving, sprinkle with cut kaffir lime leaves and calamansi halves. Serve hot.

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