

## Jimbaran Bay Snapper Recipe

### Ingredients:

4 x 600g fresh whole red snapper  
160 g sambal mentah  
200 g bumbu  
400 g Jimbaran Salad  
40 ml lime juice

### Sambal mentah:

40 g shallot  
10 g bird's eye chili  
30 g red chili  
40 g lemon grass  
10 g shrimp paste  
20 ml lime juice  
30 ml oil  
10 g Kaffir lime leaves  
Salt and pepper to taste

**Slice shallots and chilies. Crush and slice lemon grass. Grill shrimp paste and add while hot to sliced ingredients, mix. Add juice, oil and seasoning.**

### Bumbu (seasoning):

40 g each garlic, shallot and candlenuts  
20 g each fresh turmeric, ginger, ginger roots and red chilies  
10 g each coriander seeds, bird's eye chilies, shrimp paste and palm sugar

**Slice all ingredients and sauté in thick-based pan until soft. Cool slightly and blend until smooth. Sauté again and reduce the Bumbu until thick. Season.**

### Jimbaran Salad:

50 g sliced tomato  
50 g salad onion  
40 g each garlic, red pepper, shallots  
40 ml lime juice  
20 ml fish sauce

**Mix all above ingredients together.**

### Method:

Clean snapper, score flesh and drizzle with lime juice. Rub with the bumbu seasoning and bake in oven for approximately 12 - 15 minutes. Serve with sambal mentah and Jimbaran salad.