

## Salted Fish Lemak Curry Recipe

**Ingredients:** Serves 4

3 cups water

½ pineapple, cut into wedges

4 slices ginger

4-6 pieces ikan "sepat" (salted fish), soaked for about 5 minutes then wash and drain

1½ cups coconut milk

**Seasoning:**

½ teaspoon salt or to taste

1 tablespoons sugar or to taste

**Spice paste to be grounded:**

4 big onions, peeled

2 cloves garlic, peeled

15 stalks dry red chilies

2 cm fresh turmeric (kunyit)

**Method:**

Pan fry salted fish in a bit of oil and leave aside. Add water into a pot and bring spice paste ingredients and sliced ginger to a boil. Simmer over medium heat until spices are fragrant about 15-20 minutes, adding more water if mixture becomes too thick. Add pineapple wedges, salt fish and coconut milk, simmer for 10-12 minutes until fragrant. Bring to a quick boil, then lower heat and season to taste with sugar and salt. Turn off heat. Leave curry for half day or 1 day before serving. Reheat curry and adjust seasonings before serving with steamed white rice.

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