

Salted Fish Sambal Recipe

(Sambal Kiam Hu)

Ingredients:

300 g salted kurau fish fillet, cubed, washed and sun-dried
300 ml cooking oil
50 g tamarind pulp
200 ml water
2 tablespoons sugar
1 piece (2cm) old ginger, sliced finely and sun-dried
3 tablespoons toasted white sesame seeds

Spice to be grounded together:

50 g dried red chilies, soaked to softened
150 g shallots, peeled
100 g garlic, peeled

Method:

Heat oil and fry ginger slices till brown and crispy. Remove and leave aside. Using the same oil, deep fry the salted fish cubes in oil until golden and crispy. Dish out and set aside. In the same oil again, sauté ground ingredients over low heat for about 5 to 10 minutes or until fragrant and aromatic. Mix the tamarind pulp with the water and strain to obtain juice and add to the ground ingredients in the wok with the sugar. Stir well to blend. Add in the fried salted fish and simmer until thick. Remove from the fire and add the ginger slices and toasted white sesame seeds. This Salted Fish Sambal is best served with "Nasi Lemak" or fragrant coconut rice.

[asian_free_recipes_download]/[asian_free_recipes_download]