

Sambal Fish Recipe

Ingredients:

600 g meaty fish, cut into thick steaks or slices
Oil for deep-frying
1 tablespoon tamarind pulp
2 tablespoons water
1 tablespoon tomato puree
1 teaspoon sugar
1 teaspoon salt
Juice of 2 calamansi
sliced cucumber, for garnish

Sambal paste:

10 shallots, peeled
4 cloves garlic
1 tablespoon shrimp paste (belachan)
8 dried chilies, soaked till soft

Method:

Heat oil and fry fish until crisp and golden brown. Set aside to keep warm. Knead tamarind with water until pulp dissolves, then strain. Grind spice paste ingredients until fine. Remove all but 4 tablespoons of oil and fry paste over medium heat for 6 to 8 minutes or until aromatic. Add tamarind liquid, tomato puree, sugar and salt and stir for 2 minutes. Add fish to paste and stir well to incorporate. Dribble calamansi juices all over before serving with sliced cucumber.

[asian_free_recipes_download][/[asian_free_recipes_download](#)]