

Sambal Petai Fish Recipe

Ingredients: Serves 4

1 no. Siakap fish (approximately 600g)
50g petai
1 no. big onion (slice in rings)
300g coconut milk
2 teaspoons sugar
2 tablespoons fish sauce (nam pla)
1 no. Lime (extract the juice only)

Sambal ingredients:

10 dried chilies (soaked until soft)
5 fresh red chilies
10g shrimp paste (belachan)
2 lemon grass (use only the bottom white tender part)
10 shallots, peeled
4 garlic cloves, peeled
10g lengkuas (galangal)
1 teaspoon coriander powder
3 tablespoons fried groundnuts (crushed)
½ cup cooking oil

Method:

Make 2 or 3 cuts on each side of the fish. Deep-fry until golden brown. Drain and drip dry. Set aside. Combine all the sambal ingredients and put through blender until become a paste. Sauté over low heat in a wok until the oil separates. Add in petai and the rest of the ingredients. Stir-fry briefly. Dish out and pour over fried fish. Garnish with brown onion rings and serve immediately.

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