Spicy Sour Fish Head Curry Recipe
(Nyonya Fish Head Curry Recipe)

Ingredients: Serves 7

1 long aubergine
375 g grated coconut
1 liter water
180 ml cooking oil
1 torch ginger bud (bunga kantan), halved lengthways
3 kaffir lime leaves
7 tablespoons thick tamarind juice, extracted from 2 tablespoons tamarind pulp
  and 7 tablespoons water
800 g fish head, red snapper or garoupa
8 lady's fingers (okra), stemmed
2 tomatoes, cut into wedges
Finely ground paste:
20 dried chilies, soaked in water and drained
2 red chilies
25 shallots, peeled
7 cloves garlic, peeled
1.5 cm fresh turmeric, peeled
2.5 cm galangal, peeled
2 stalks lemon grass, sliced (use only the bottom tender inner part)
2½ tablespoons powdered coriander
¾ tablespoon powdered fennel
½ tablespoon powdered cumin
Seasoning (blended):
1½ tablespoons light soy sauce
1 tablespoon sugar
1 anchovy stock cube
1 tablespoon salt

Method:
Cut aubergine into 2.5-cm lengths, halve each piece and make a slit through each piece from one end to the center. Soak in water. Combine the grated coconut and 250 ml water and squeeze out 250 ml thick coconut milk. Set aside the thick milk. Add the remaining water to the grated coconut and squeeze 750 ml thin coconut milk. Set aside the thin milk. Heat the cooking oil and fry finely ground paste until fragrant. Gradually stir in the thin coconut milk. Add torch ginger bud, kaffir lime leaves and tamarind juice. Bring to a boil, lower the heat and simmer for 7 minutes. Add the aubergine. Increase the heat, add the fish heat, lady's fingers, tomatoes, seasoning and thick coconut milk. When the fish head and vegetables are cooked, remove from heat. Serve hot with rice or bread.

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