

Sweet Curry Fish Recipe

(Gulai Ikan Lemak Manis - Indonesian Recipe)

Ingredients: Serves 4

500g fish (snapper/Spanish mackerel/grouper/mackerel/yellow tail)
1 teaspoon chopped turmeric
½ teaspoon salt
Oil for deep-frying
3 tablespoons oil
6 shallots, thinly sliced
1 stalk lemon grass, bruised (use only the bottom white tender part)
4 red chilies, sliced
500cc coconut milk
1 piece asam gelugur
Salt
2 pink ginger buds, halved
4 carambolas, halved
Spices (ground):
2 teaspoons turmeric
2 teaspoons chopped ginger
1 tablespoon chopped galangal

Method:

Cut fish and rub with chopped turmeric and ½ teaspoon salt. Let it stand for 10 minutes. Deep-fry until the fish turns golden brown, then set aside. Heat 3 tablespoons oil and sauté shallots then add ground spices, lemon grass and chilies. Pour in coconut milk and add asam gelugur, salt and ginger buds. Bring to the boil. Add fish and carambolas. Cook until the gravy thickens.

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