

## Thai Steamed Fish Recipe

**Ingredients:** Serves 4

1 whole fish, about 600g, cleaned, use seabass (ikan siakap)  
of red snapper (ikan merah)

Chopped scallions for garnishing

**Marinade:**

4 red chilies, seeded and sliced

3-4 bird's eye chilies, seeded and sliced

3 stalks lemon grass, sliced (use only the bottom white tender part only)

1½ tablespoons cooking oil

1 medium torch ginger bud (bunga kantan), sliced

3 kaffir lime leaves, sliced finely

2 coriander (cilantro) roots, finely chopped

1 tablespoon fish sauce (nam pla)

½ tablespoon sugar

**Method:**

Prepare marinade. Blend (process) both chilies and lemon grass together until fine. Heat oil in a small saucepan and fry blended mixture over medium-low heat for 3-5 minutes or until fragrant.

Remove from heat and leave to cool. To cooled mixture, add remaining marinade ingredients and mix well. Make 2 diagonal cuts on each side of fish, then rub marinade all over fish including inside slits and stomach. Steam fish over rapid boiling water for 12 minutes or until just cooked.

Garnish and serve.

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