

## Baked Fish in Tomyam Sauce Recipe

**Ingredients:** Serves 4

1 whole fish, about 600g, use golden snapper,  
red snapper, sea bass, white pomfret or grouper  
½ teaspoon salt  
a pinch of ground white pepper  
3 tablespoons cooking oil  
1 onion, peeled and diced  
1 tablespoon tomyam paste, about 35g  
3 kaffir lime leaves, finely sliced  
10-12 bird's eye chilies, sliced  
Aluminium foil for wrapping fish

**Ingredients to be ground (processed):**

3 shallots, peeled  
2 cloves garlic, peeled  
2 stalks lemon grass, sliced (use only the bottom white tender part)  
2-cm knob galangal, peeled  
2-cm knob young ginger, peeled  
3-4 red chilies, seeded  
2-cm cube piece dried shrimp paste (belachan)

**Sauce (combined):**

4 tablespoons water  
½ tablespoon fish sauce (nam pla)  
1 tablespoon lime juice  
½ teaspoon salt  
2 teaspoons sugar

**Method:**

On each side of fish, make 2 diagonal slits across body. Season with salt and pepper and set aside. Heat oil in a saucepan or wok. Lightly brown onion pieces. Add ground ingredients and cook over low heat for 8 minutes or until fragrant. Stir in tomyam paste. Pour in combined sauce ingredients. Lastly, stir in lime leaves and chilies; reserve some for garnishing if desired. Cut and spread out a piece of aluminium foil large enough to wrap fish. Place fish on foil and cover with tomyam sauce. Wrap to seal fish. Bake foil parcel in an oven preheated to 250°C for 20 minutes. Garnish and serve hot.