

Braised Fish with Leek Recipe

(Malaysian Recipe)

Ingredients: Serves 4

1 threadfin fish, about 600g
5 cups oil for deep-frying
5 slices ginger
2 red chilies, sliced
4 stalks leek, sliced thickly

Seasoning sauce:

2 tablespoons fermented soy bean paste
1 tablespoon oyster sauce
1 teaspoon sugar
1 teaspoon fish sauce
dash of pepper and sesame oil
300ml water

Method:

Rub fish with a little salt and deep-fry in hot oil until golden brown. Dish and drain. Leave 1 tablespoon oil, sauté ginger, red chilies and leeks until fragrant. Add in seasoning sauce, fish and bring to boil. Lower the heat and cook until the gravy has thickened. Dish up and serve hot.

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