

Fish Fillet with Tomyam Sauce Recipe

Ingredients: Serves 4

500g fish fillets, cut into 5-cm thick slices
(use golden snapper or red snapper)
Cooking oil for deep-frying
1 small egg, beaten with a fork
50g cornstarch
2 tablespoons cooking oil
2 stalks lemon grass (serai - use only the bottom white tender part)
1 torch ginger bud (bunga kantan), outer petals discarded
and inner bud finely sliced
1 red chili, seeded and finely sliced
10 bird's eye chilies, finely sliced
30g tomyam paste
60ml fresh chicken stock or water
2 teaspoons sugar
100ml mayonnaise
2 scallions, cut into 2-cm pieces

Seasoning:

1 teaspoon salt
1 teaspoon light soy sauce
½ teaspoon sugar
a pinch of ground white pepper
1 teaspoon fish sauce (nam pla)

Method:

Season fish pieces with seasoning ingredients. Set aside for 15 minutes. Heat sufficient oil for deep-frying. Coat fish well with egg, then cornstarch before deep-frying for 2-3 minutes or until crisp, golden and cooked through. Drain well and arrange on serving plate. Heat 2 tablespoons oil in a clean saucepan. Stir-fry lemon grass, torch ginger bud and chili slices. Stir in tomyam paste and pour in chicken stock or water. Bring to the boil. Stir in sugar, then remove from heat. Stir in mayonnaise. Pour gravy over fish. Garnish with scallions and serve.