

Fried Tomyam Fish Fillet Recipe

Ingredients: Serves 4

300g firm fish fillet, cut into 2 x 4-cm pieces, use grouper, red snapper or salmon
1 tablespoon tomyam paste
1 tablespoon chili paste
2 teaspoons fish sauce (nam pla)
2-3 tablespoons rice flour
Cooking oil for deep-frying

Ingredients to be ground (processed):

1 onion, peeled
4-5 cloves garlic, peeled
10-cm knob ginger, peeled
2 stalks lemon grass, sliced (use only the bottom white tender part)
5 kaffir lime leaves
10 basil leaves

Garnishing:

cucumber slices
tomato slices

Method:

Put fish pieces in a large mixing bowl. In an electric blender (processor), combine ingredients to be ground and blend until fine. Strain to obtain juice. Transfer 2 tablespoons juice to a small mixing bowl. Add tomyam and chili pastes and fish sauce. Mix well. Pour tomyam mixture over fish and mix well. Leave to marinate for at least 6 hours. Heat an electric deep-fryer to 175°C. Add rice flour to fish pieces and stir to mix, then deep-fry for 3 minutes or until cooked through and crispy. Garnish and serve.

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