

## **Grilled Fish with Lum Chut Sauce Recipe**

**(Nyonya Fish Recipe)**

### **Ingredients:**

2 hardtail Mackerel (ikan Cincaru)

3-4 tablespoons cooking oil

### **Spice paste (ground):**

40 g (4-5) fresh red chilies

5 g (5) dried red chilies

10 g (1 clove) garlic, peeled

100 g (10) shallots, peeled

10 g turmeric

5 g (1 teaspoon) belachan

1 teaspoon salt, or to taste

1 teaspoon sugar, or to taste (optional)

5 kaffir lime leaves, sliced hair-thin (optional)

60 ml (¼ cup) oil for deep frying

### **Method:**

Clean the fish and lay it down flat on a chopping board. Holding the fish down with one hand, make a deep slit from the back of the fish along the bone using the tip of a sharp knife to make a pocket to stuff the spice paste. Repeat on the other side of the fish and leave aside. Heat 3 tablespoons oil in a wok to sauté the spice paste. Repeat on the other side of the fish. Heat 3 tablespoons oil in a wok to sauté the spice paste until fragrant. Season to taste with salt and sugar before adding in the kaffir lime leaf (if using). Mix well and dish out. When the spice paste is cool enough to handle, stuff it into the fish on both sides. Heat ¼ cup oil in a clean wok to deep fry the fish until cooked. Serve with hot steamed white rice.

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