

## Grilled Stingray with Mango Kerabu Recipe

(Malaysian Nyonya Recipes)

### Ingredients:

600 g stingray (ikan pari)  
½ teaspoon salt  
1 teaspoon turmeric powder (kunyit)  
Juice from 2 calamansi  
1 big, square piece banana leaf

### Ingredients for Mango Kerabu:

150 g half ripe apple mangoes, shredded  
100 g cucumber, cored and shredded  
10 pieces chili padi (bird's eye chilies), finely sliced  
6 shallots, peeled and shredded  
5 kaffir lime leaves (daun limau purut), finely sliced

### Sauce:

Sugar to taste  
1 tablespoon fish sauce (Nampla)  
1 tablespoon plum sauce  
1½ tablespoon calamansi juice  
½ teaspoon sesame oil  
3 stalks scallions, chopped to garnish  
3 stalks coriander (cilantro) leaves, chopped to garnish

### Method:

Marinate stingray with salt, turmeric powder and calamansi juice for an hour. Wrap with banana leaf and grill over barbecue pit until fish is cooked. Remove to a plate and serve with prepared mango kerabu.

### To make mango kerabu:

In a mixing bowl, combine sauce ingredients. Add shredded mangoes, chili padi and shallots. Lastly add shredded cucumber and toss well. Serve barbecued or grilled stingray fish with this kerabu.