

## Pomfret in Coconut Gravy Recipe

**Ingredients:** Serves 4

1 whole big black pomfret or bawal hitam  
1 cup oil to deep-fry pomfret  
1 coconut, peeled and grated  
1 big tomato, cut into 6 pieces  
1 thumb length young ginger, sliced thinly  
5 cloves garlic, sliced lengthwise  
½ onion, sliced lengthwise  
½ teaspoon turmeric powder or kunyit  
3 teaspoons dried chili powder, mixed with 1 teaspoon water to form a paste  
5 green chilies, sliced lengthwise (discard seeds)  
1 teaspoon salt  
1 tablespoon lime juice  
4 cloves  
1 teaspoon mustard seeds  
8 shallots, cut lengthwise thinly  
1 tablespoon oil

**Garnishing:**

Coriander leaves and sliced red chilies

**Method:**

Squeeze grated coconut for 1 cup thick milk; add water and squeeze again for 2 cups thin milk. Deep-fry pomfret in a wok until brown. Drain on greaseproof paper. In a clean wok, add ginger, garlic, onion, turmeric powder, chili paste, green chilies and thin coconut milk. Let it simmer; add salt. When mixture comes to the boil, add tomato and pomfret. Lower heat and let it simmer for another 2 minutes. Before mixture comes to the boil, add lime juice. Dish out mixture on a serving plate. Heat 1 tablespoon oil in a small saucepan. When hot, add cloves and mustard seeds. When they splatter, add shallots and fry until golden brown and aromatic. Pour mixture over the prepared fish. Garnish with coriander leaves and sliced red chilies.