

Salted Fish in Tamarind Gravy Recipe

(Ikan Masin Masak Air Masam Recipe)

Ingredients: Serves 3

125 ml (4 fl oz) cooking oil

140 g salted threadfin (ikan kurau), washed just before frying

2 dried chilies, washed, pat dried and thickly sliced

5 shallots, peeled and sliced

3 cloves garlic, peeled and sliced

½ teaspoon shredded, peeled ginger

300 ml tamarind juice, extracted from 45 g tamarind pulp and 300 ml water

1½ tablespoons sugar

½ teaspoon ground white pepper

Method:

Heat the cooking oil and fry the fish until crisp. Drain and set aside on a serving plate. Leave 3 tablespoons cooking oil in the wok. Fry dried chilies, shallots, garlic and ginger until fragrant. Stir in the tamarind juice and bring to a boil. Add sugar and pepper and simmer until the gravy thickens. Pour over the fried fish.

Note: Thinly sliced salted threadfin is sold in the supermarket. Any other salted fish can also be used for this dish. You can add a garnish of tomato and cucumber slices.

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