

Spicy and Sour Fish Curry Recipe

(Gerang Asam Recipe)

Ingredients: Serves 6

175 ml (6 fl oz) cooking oil

750 ml (24 fl oz) tamarind juice, extracted from 75 g tamarind pulp and 750 ml water

900 g (2 lbs) Spanish mackerel, sliced into 3.5-cm (1½-inch thick) pieces

2 kaffir lime leaves (optional)

½ teaspoon sugar

2½ teaspoons salt

20 young lady's fingers (okra), stemmed and halved diagonally

Finely ground paste:

20 dried chilies, soaked in water and drained

18 shallots, peeled

2 cloves garlic, peeled

5 candlenuts

1.25 cm (½ inch) fresh turmeric, peeled

2.5 cm (1 inch) galangal, peeled

4 stalks lemon grass, sliced (use only the bottom white inner part)

1½ teaspoons crushed dried shrimp paste (belachan)

Method:

Heat the cooking oil and fry finely ground paste until fragrant. Add the tamarind juice and bring to a boil. Simmer for 4 minutes. Increase the heat and add fish, kaffir lime leaves (optional), sugar and salt. Cook for 4 minutes. Add lady's fingers (okra) and cook for another 5 minutes until the fish is done and lady's fingers (okra) are tender.

Note: Stingray can be used instead of Spanish mackerel. Cut the fish into 5-cm (2-inch) thick pieces.

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