

## Steamed Fish in Coconut Pandan Gravy Recipe

**Ingredients:** Serves 4

1 seabass or any white flesh fish, about 600 g  
2 pieces (12" x 8") banana leaves  
1 piece aluminum foil, fold into boat shape

**Spicy coconut gravy:**

1 tablespoon chopped shallot  
1 teaspoon chopped garlic  
1 teaspoon chopped red chilies  
1 teaspoon chopped lemongrass  
1 egg, beaten  
2 tablespoons pandan juice  
150g thick coconut milk  
½ teaspoon salt  
½ teaspoon sugar  
¼ teaspoon chicken stock granules

**Method:**

Line aluminum foil boat with banana leaves and put in fish. Pour over fish with mixed spicy coconut gravy. Bring water to the boil and steam fish over high heat for about 10 minutes or until cooked. Remove and serve hot.

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