

Steamed Fish with Thai Tamarind Sauce Recipe

Ingredients: Serves 4

1 whole fish, about 1.5kg, cleaned
(use seabass (ikan siakap), red snapper (ikan merah) or mirror pomfret)
1 teaspoon salt
a pinch of ground white pepper
1 tablespoon shallot
2 torch ginger bud (bunga kantan)
3 tablespoons cooking oil
1 onion, peeled and diced
4 stalks lemon grass (serai), lightly crushed
1 tablespoon tamarind pulp, mixed with 125ml water and strained
8 sprigs sweet basil leaves
½ tablespoon sugar
1 teaspoon salt
½ grated coconut, mixed with 250ml water, squeezed and strained

Ingredients to be ground (processed):

12 dried red chilies, soaked and seeded
5 fresh red chilies, remove seeds
12 shallots, peeled
2.5 x 2.5 x 1-cm piece dried shrimp paste (belachan)
2.5-cm knob turmeric (kunyit), peeled

Method:

Season fish with 1 teaspoon salt, pepper and shallot oil. Place on lightly greased steaming dish. Separate and reserve outer petals and stems of torch ginger buds. Thinly slice inner buds and set aside. Heat cooking oil in a wok and lightly brown onion pieces. Add lemon grass, torch ginger bud petals and stems and ground ingredients. Stir-fry over low heat for 5 minutes. Add tamarind juice and bring to a slow boil. Add basil leaves, sugar and 1 teaspoon salt. Simmer for 2-3 minutes. Add coconut milk and simmer until thick. Meanwhile, steam fish over rapidly boiling water for 12 minutes. Drain liquid off steaming dish, then pour or spoon on tamarind sauce. Serve hot.