

## Steamed Spicy Sweet Sour Fish Recipe (Ikan Kukus Asam Recipe)

**Ingredients:** Serves 6

1 red snapper, sea bass or white pomfret weighing 600 g (1 lb), gutted, cleaned and rubbed with salt  
125 ml (4 fl oz) cooking oil  
180 ml (6 fl oz) tamarind juice, extracted from 60 g (2 oz) tamarind pulp and 180 ml (6 fl oz) water  
1½ teaspoons salt  
2 tablespoons sugar  
2 tablespoons light soy sauce  
1 teaspoon cornflour (cornstarch), blended with ¼ tablespoon water  
1 stalk polygonum (kesum) leaves and extra for garnishing  
1 tablespoon thinly sliced fresh ginger bud (bunga kantan) plus extra for garnishing

**Finely ground paste:**

20 dried chilies, soaked in water and drained  
20 shallots, peeled  
2 cloves garlic, peeled  
6 candlenuts  
1 cm (½ inch) fresh turmeric, peeled  
1 cm (½ inch) galangal, peeled  
2 stalks lemon grass, sliced (use only the bottom white inner tender part)  
1 teaspoon crushed dried shrimp paste (belachan)

**Method:**

Grease a heatproof serving plate and place the fish on it. Heat the cooking oil and fry finely ground paste until fragrant. Add tamarind juice. Season with salt, sugar and soy sauce. Thicken with cornflour (cornstarch) mixture. Add the polygonum leaves and torch ginger bud. Pour mixture over the fish. Steam the fish over rapidly boiling water for 15-20 minutes (depending on thickness of fish). Garnish with the extra polygonum leaves and torch ginger bud and serve immediately.