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(These recipes have been modified according to the contributor's preference).

Steamed Fish Splendor

Whole Fish – 1 (300-500gm) – sea bass, garoupa etc (siakap, jenahak, ikan merah, kerapu)

Onions (bawang merah) – chopped finely

Garlic (bawang putih) – chopped finely

Ginger – 1 ½ inch - sliced

Lemon Grass (serai) – 1 (chopped finely)

} OR coarse blend together

Dried tamarind slices (asam keping) - 1

Salt & Pepper (secukup rasa/seasoned to taste)

Water - ½ cup or according to preference

Tomatoes (cut in chunks)

Carrots (sliced)

Dried Mushrooms or Oyster Mushrooms

Coriander leaves (daun ketumbar)

Spring onions – OPTIONAL

Sugar – to taste

Instructions:

1. Clean Fish, cut across flesh in the form of a diamond shape. Spread salt over whole fish. If cooking sea bass (siakap), I would recommend that it be pre-soaked with salted water & tamarind/lemon juice for 30mins before cooking. Place it in a steaming dish.
2. Spread the Onions, garlic, ginger and lemon grass over fish. Pop in the sliced carrots and coriander leaves. Add some salt and pepper. Add some sugar.
3. Add some water. If you like it hot you can also add a few crushed chillies.
4. Steam for 30-40mins. (Note: Pop in the tomatoes and mushrooms 10 mins before)

Serve with spring onions. This dish has been tried and tested by nursing moms.