

Ikan Bakar – Grilled fish with chili paste

Ingredients:

- 400 – 450g fish (any fish or fish fillets, wash and clean)
- 2 tablespoons cooking oil
- 1 piece banana leaf enough to fit the fish, wash and clean (substitute with foil if can't get banana leaf)
- 1 lime (cut into half)

Chili paste ingredients:

- 2 tablespoons coconut milk
- 2 cloves garlic, chopped
- 2 shallots, chopped
- 1 cm ginger, chopped
- 1 stalk lemon grass, white part only, sliced
- 2 red chilies, remove seed and chopped
- 1 tablespoon chopped coriander
- ½ teaspoon turmeric powder
- ¼ teaspoon pepper
- ¼ teaspoon salt
- ½ teaspoon brown sugar

Steps:

- Blend all chili paste ingredients in a food processor until smooth.
- Heat cooking oil in a saucepan, add chili paste, keep stirring and saute until fragrant, approximately 5 – 10 minutes.
- Remove from heat and let cool.
- Meanwhile, grease a baking pan and the banana leaf or foil. Place banana leaf or foil on the baking pan.
- Place the fish on the greased banana leaf or foil. Pour all the chili paste over fish, fully coated the fish with chili paste.
- Grill fish in a preheated oven at 180°C for around 25 minutes or until cooked. Flip the fish once after 12 minutes. Check regularly and keep grilling until cooked.
- Squeeze lime juices over fish.
- Serve immediately.