

Fried Spiced Fish (Ikan Goreng Pedas)

Saturday, 14 August 2010 16:34 - Last Updated Sunday, 07 August 2011 10:13

courtesy : Mrs. Kantheruby Venkatraman



The crisp Fried Spiced Fish adds a bite to the taste of fish. It is served with dhal curry and white rice; or as an appetizer with cold beer.

Ingredients:

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1kg fish(6in long perch or mackerels);cleaned
2 tablespoon Eagle brand seafood curry powder
salt to taste
a little water
sufficient oil to fry
3 limes;cut into wedges

Method of preparation:

Clean the fish. Score 3 cuts on each side of the fish. Rub salt on both sides. Set aside. In a bowl add seafood curry powder. Mix with a little water to make into a thick paste. Coat the fish well with the paste. Marinate for 30 minutes. In a wok or iron skillet add sufficient oil to crisp fry the fish one side at a time. Remove with a slotted spoon and place on absorbent paper. Serve with dhal curry and white rice or cold beer. Squeeze lime juice on fish if preferred.

Note : Adjust the amount of seafood curry powder to alter the hotness.