

Deep fried Fish with Tamarind sauce

Phensiri Thai cooking class Recipe



Ingredient

- 1kg whole snapper, cleaned, scaled
- 75g (1/2 cup) plain flour
- Vegetable oil, to deep-fry
- 1 long fresh red chilli, thinly sliced (optional)

Chilli tamarind sauce

- 3 coriander roots, cleaned, coarsely chopped
- 3 garlic cloves, coarsely chopped
- 2 long fresh red chillies, coarsely chopped
- 1/2 tsp sea salt
- 1 tbs vegetable oil
- 1 French shallot, thinly sliced
- 60ml (1/4 cup) tamarind concentrate
- 65g (1/3 cup) shaved palm sugar
- 1 tbs fish sauce
- 1-2 tbs water, optional

Method

Step 1

For sauce, use a mortar and pestle to pound coriander, garlic, chilli and salt to a paste. Heat oil in a saucepan over medium-high heat. Add the French shallot and ginger.

Step 2

Stir-fry for 1 minute or until aromatic. Add coriander paste. Stir-fry for 30 seconds. Add tamarind, sugar and fish sauce. Simmer for 2 minutes or until sugar dissolves. Remove from heat. Set aside.

Step 3

Cut 3 slashes in the thickest part of the snapper on both sides. Place the flour on a large plate. Lightly coat fish in flour. Shake off any excess.

Step 4

Fill a wok one-third full with oil. Heat to 180°C over high heat (see tip). Cook fish for 4 minutes each side or until just cooked through and golden. Drain on paper towel.

Step 5

Reheat sauce. Add water if too thick. Transfer fish to a plate. Pour sauce over fish. Sprinkle shallot and chilli, if using, over fish.