

SEA BASS IN TAMARIND SAUCE

by RoniB's Kitchen Recipe Collection

Ingredients

- Cooking oil
- 1 Sea Bass, gutted and cleaned
- 1 banana shallots, thinly sliced
- 1 carrot, julienned
- 1 yellow pepper, thinly sliced
- salt and pepper, to taste

SAUCE:

- 10 tbsp RoniB's Kitchen Tamarind Jam
- 5 tbsp soy sauce
- 1/4 tsp ground ginger

Directions

1. Heat oil in a pan
2. While oil is heating, make slits on the fish. Sprinkle salt and pepper.
3. When oil is hot, lightly fry the sea bass on both sides. Set aside.
4. While fish is frying, in a bowl, mix together all ingredients for the sauce. Set aside.
5. In the same pan, remove the oil and return to the heat and quickly fry the shallots, carrots and pepper for about 30 seconds. Remove from heat. Set aside.
6. Using the same pan, reduce the heat and add the sauce mixture. Cook for about 1 minute.

Product



PREPARATION: 10MINS

COOKING: 25MINS

READY IN: 35MINS

Serving:

Place the fried fish on a platter. Pour the cooked sauce then top it with the vegetables. Serve with rice.