



Barramundi Satay with Tomato Salsa

Specially Developed By Chef Eric Neo
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SERVES 4 PREP TIME 30MINS COOK TIME 20MINS

INGREDIENTS

350g fresh locally farmed Barramundi fish fillet
4 stalks lemongrass
Olive oil
Salt & sugar to taste

SPICE PASTE

1 tsp coriander powder
1 stalk lemongrass, white parts only
2 shallots, peeled
2 cloves garlic, peeled
4 tbsp cooking oil
1 tsp chilli powder
1 tsp turmeric powder (kunyit)
1 tsp kecap manis (Indonesian sweet soy sauce)
1 tsp oyster sauce

TOMATO SALSA

100g orange segment
1 red onion, diced
1 tomato, diced
1 stalk coriander, finely chopped
50g cucumber, diced
1 lemon, juiced

METHOD

1. Cut the fresh barramundi into slices and set aside for marinade.
2. Grind spice paste ingredients in a food processor. Add in a little water if needed. Marinate the barramundi pieces with the spice paste for at least 1 hour.
3. Skewer the lemongrass into the marinated fillet and grill for 1-2 mins on each side.
4. Mix tomato salsa ingredients well in a bowl and place it in a chiller for 1 hour.
5. To serve, plate skewered barramundi satay and spoon some salsa on the side.

RECIPE SHARED BY

*Singapore Chefs' Association
in collaboration with SFA*