



Ikan Chuan Chuan

Recipe By Damian D'Silva,
Executive Chef of Restaurant Kin

SERVES 3-4 **PREP TIME** 30MINS **COOK TIME** 1HR

INGREDIENTS	METHOD
400g local black pomfret	1. Clean black pomfret and pat dry with kitchen towel.
120ml cooking oil	2. Heat about 60ml of oil in a deep pan over medium-low heat and fry ginger, garlic and shallots, stirring gently for about 5 to 7 minutes, or until golden brown.
30g ginger, julienned	3. Remove ginger, garlic and shallots from the pan and set aside.
45g garlic, sliced	4. In the same pan, add in the remaining cooking oil. Gently slide black pomfret into the pan and fry over medium-high heat, flipping the fish halfway, until crispy.
45g shallots, sliced	5. Remove fish from the pan and set aside.
30g tau cheo (fermented soy bean paste)	6. Pour cooking oil into a bowl, leaving about 1 tbsp of the oil in the pan. Add tau cheo over low heat, stirring until fragrant, about 3 to 5 minutes.
2 chillies, sliced and deseeded	7. Add the ginger, garlic and shallots back into the pan, along with the chillies, water, vinegar, salt and sugar to taste. Bring to the boil and allow the sauce to reduce for 5 to 7 minutes, stirring occasionally.
300g water	8. Add cherry tomatoes and the fish into the sauce, cooking for a few minutes on each side of the fish until the sauce sticks and coats the fish nicely. The consistency of the gravy should neither be too thick nor too thin.
15g vinegar	9. Garnish dish with fresh coriander and serve hot.
salt , to taste	
sugar , to taste	
4 local cherry tomatoes, just slit (add more, if desired)	

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