

# DESTINATION ASIA

## Spicy Tamarind Fish (Ikan Asam Pedas)

A signature dish from Kalimantan Barat (West Borneo), this spicy and sour fish stew is a popular lunch or dinner time meal. During durian season, durian paste is often added to the broth.

**Preparation time** 30 Minutes

**Cooking time** 40 Minutes

**Serves** 2 People

### Ingredients

- 2 cups water
- 1 tbsp tamarind paste
- 2 tsp salt
- 1 tbsp chili paste (optional)
- 500g mackerel
- 1 tbsp oil
- 1 ripe pineapple

### Spice paste:

- 2 cups water
- 1 stick of lemongrass
- 5cm fresh turmeric
- 1 tsp shrimp paste
- 4 cloves of garlic
- 1 large citrus leaf
- 13 spicy chilies

### Steps

1. Clean the fish and cut into large chunks. Keep the head and bones.
2. Blend the spices with 2 tbsp water and 2tbsp oil until they form a smooth paste.
3. In a large saucepan, heat 1 tbsp oil. Add the blended spices and dry for 3-4 minutes until aromatic.
4. Add the fish into the pan and mix well; ensuring the fish is covered by the spice paste.
5. Add the water and boil for 2 minutes. Add salt to taste.
6. Lastly, add the pineapple and simmer on a low heat for about 10 minutes.
7. Season as necessary. When the pineapple is tender, it is ready to be served.

### Notes / Tips

1. Pineapple may be substituted with any other vegetable plus 2 tsp of palm sugar.
2. To make the dish vegetarian, simply substitute the fish with sweet potatoes, pumpkin, beans, mushrooms, or taro.

*A recipe from Destination Asia Indonesia*

