



Ikan Tempura

(serves 4-6)

Recipe by Chef Philip Chia, Peranakan Heritage Cooking

INGREDIENTS

- 4 steaks of firm white fresh fish, each about 1cm thick
- Sea salt as needed
- 3 tbsp cooking oil
- 3 large onions, washed, peeled and sliced
- 1 red chili washed and sliced
- ¼ tsp salt (to taste)
- 3 tbsp dark soya sauce
- 6 calamansi lime juiced
- 2 tbsp sugar
- 1 cup water

METHOD:

1. Season fish steak with a little sea salt
2. Fry the fish till its golden brown on one side, flip and repeat and set aside when done
3. Using the same frying pan, fry the onions and then the sliced chilies for just 30 sec
4. Add in cup of water, dark soya sauce, calamansi lime juice, sugar and salt and bring to boil
5. Add in the fried fish to the pan and simmer for 10 mins
6. Adjust the taste with more sugar or calamansi juice if desired
7. The sauce should be slightly sweet, sour and salty

Serve hot!