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|  | **Ingredients** | **Steps** |
| ***Pan-roasted painted crayfish and fried anchovies*** | * **2** live green lobsters, about 1 kg each * **200 g** fresh anchovies, gutted, scaled * **750 ml** (3 cups) grapeseed or canola oil, for deep-frying the fish * **100 ml** vegetable oil, for cooking the lobster   **Marinade**   * **5 cm knob** fresh turmeric, peeled, sliced * **4** small green chillies, sliced * **5 cm knob** ginger, peeled, grated * **3** green spring onions, white part only, thinly sliced * **1 tsp** salt * **60 ml** (¼ cup) vegetable oil   **Sambal**   * **1** large telegraph cucumber, peeled, then shredded with a peeler * **1 tsp** chilli flakes * **60 ml** (¼ cup) tamarind water (see Note) * **2** lemons, juiced * **1 tbsp** grated palm sugar * **3** red Asian eschalots or ½ red onion, finely diced * **2** garlic cloves, crushed with ¼ tsp salt * **3** dried squid, shredded * **2 tbsp** grated fresh coconut * **60 ml** (¼ cup) lime juice   **Chilli and lime salt**   * **6** red bird's-eye chillies * **1 tbsp** sea salt * **squeeze** of lime juice | * **Standing time** 30 minutes * To kill the lobsters, place them in a large bucket of iced water and stand for 15 minutes, then drain and cut in half using a cleaver or large knife. Clean out the heads, but do not wash them in cold water. Alternatively, get the fish market where you bought them from to cut them in half and clean them for you – only do this if you are close to home, have an ice box to transport it in and plan to use it immediately. * For the marinade, combine all the ingredients in a shallow dish, add the anchovies, turn to coat, and set aside for 30 minutes. * Meanwhile, for the sambal, combine all the ingredients in a bowl and set aside to infuse. * To make the chilli salt, grind the chilli and salt in a mortar and pestle, then add the lime juice. Just before cooking, rub this on the lobster. * Heat the grapeseed oil in a small wok over medium heat. Fry the fish for 4 minutes, or until golden and crisp. Remove with a slotted spoon and drain on paper towel. * Heat the vegetable oil in a large heavy-based frying pan over high heat and cook the lobsters for 4 minutes or until light golden, but not crisp. Turn the lobsters over and add 1 cup of water. Cover and cook over medium heat for 5 minutes or until just cooked. * To serve, place the lobster tails in the center of a serving platter and arrange the fried anchovies around them. Top with the cucumber sambal and serve immediately. |
| ***Crispy dried fish, rice*** | * **2** dried groper or barramundi, around 400 g each * **1 litre** (4 cups) vegetable oil * steamed rice, lime wedges and chopped fresh chilli, to serve   **Sambal**   * **5** candlenuts * **1 tsp** ground turmeric * **1** lime, juiced * **2 cm knob** ginger, peeled * **3** red Asian shallots, peeled * **2** garlic cloves * **6** red bird's-eye chillies, chopped * **2 tbsp** grated palm sugar * **2 tsp** terasi (shrimp paste) * **100 ml** tamarind water (see Note) * **60 ml** (¼ cup) palm oil | * To reconstitute the dried fish, place it in a heatproof bowl and cover with boiling water. Stand until the water is cool, then drain, rinse and pat dry. * Meanwhile, for the sambal, grind all the ingredients except the palm oil in a mortar and pestle until a coarse paste forms. Heat the palm oil in a wok over medium heat, and cook the sambal for about 10 minutes or until thick and pulpy. Remove from the heat and cool. Makes about ½ cup. * Heat the vegetable oil in a large saucepan or wok to 190°C. Deep-fry the fish, in batches if necessary, until golden and crisp. Drain on paper towel. Serve with steamed rice, sambal, lime wedges and chopped chilli. |
| ***Barbecued trevally*** | * **2** whole trevally (about 2 kg each), scaled, cleaned * **100 ml** pure cold pressed virgin coconut oil, gently warmed with 2 finely chopped long red chillies and set aside to infuse for 30 minutes * thinly sliced green spring onions, finely chopped * chilli, bean sprouts and lime wedges, to garnish   **Sambal bajak**   * **50 g** tamarind paste * **4–6** red or green bird's-eye chillies, coarsely chopped * **4** green spring onions, white part only, coarsely chopped * **25 g** peeled galangal, coarsely chopped * **25 g** peeled ginger, coarsely chopped * **2** kaffir lime leaves * **4** garlic cloves * **2 tsp** lime juice * **1 tsp** salt * **1 tbsp** grated palm sugar * **2 tsp** terasi (shrimp) paste * **1 tbsp** palm oil | * **Infusing time** 30 minutes * To make the sambal bajak, place the tamarind paste in a heatproof bowl and pour over 150 ml boiling water. Allow to cool, then combine well. Strain the mixture through a fine strainer, extracting as much liquid as possible. Discard the solids. * Place the chillies, spring onions, galangal, ginger, lime leaves, garlic, lime juice and salt in a mortar and pestle, and grind to a coarse paste. Add the sugar and terasi paste and grind until well combined. * Heat the palm oil in a wok over medium heat. When hot, add the paste, and stir-fry for 2–3 minutes or until fragrant. Stir in the tamarind liquid and simmer until reduced by half. Remove from heat and cool. * Using a sharp knife, score the fish on both sides, making sure the incisions do not go all the way through to the bone. * Heat a chargrill or wood barbecue to high, then make sure the coals have burned down so there is no flame before cooking the fish. Brush the fish on both sides with the coconut and chilli oil, then place on the grill and cook for about 6 minutes on each side, basting the fish each time you turn it. (The cooking time will vary depending on the thickness of the fish. To check whether the fish is cooked, press it lightly just below the head. If it gives, then the fish is done.) * Serve the fish on a large platter scattered with thinly sliced shallots, chopped chilli, bean sprouts and lime wedges with the sambal passed separately. |