

# Otak-otak



<b>Ingredients</b>	<ul style="list-style-type: none"><li>• 500g mackerel fillet (or any firm white fish), minced</li><li>• 2 eggs</li><li>• 200ml coconut milk</li><li>• 1 tbsp cornstarch</li><li>• 10 banana leaves (for wrapping)</li><li>• Salt and sugar to taste</li><li>• Spice Paste: dried chilies, shallots, garlic, lemongrass, turmeric, belacan (shrimp paste)</li></ul>
<b>Instructions</b>	<ol style="list-style-type: none"><li>1. Blend the spice paste ingredients into a smooth mixture.</li><li>2. In a bowl, mix the minced fish with eggs, coconut milk, cornstarch, and the spice paste. Season with salt and sugar.</li><li>3. Cut banana leaves into rectangles, soften them over heat, and scoop about 2 tablespoons of mixture onto each leaf.</li><li>4. Fold and secure the banana leaf into a flat parcel using toothpicks or staples.</li><li>5. Grill or steam the otak-otak for 10–15 minutes until fully cooked. Serve hot..</li></ol>