WILL MEYRICK

SINGAPORE / SINGAPORE STREET FOOD

IKAN TENGGIRI WITH KECAP AND CALAMANSI

Ikan tenggiri is mackerel: here rubbed with turmeric, fried until crisp and covered with raw shallot, green chilli and sweet kecap manis, with calamansi to squeeze over. A Padang rice dish from Singapore.



SERVES	PREP	COOK	TOTAL	DIFFICULTY	SPICE
4	20 min	15 min	35 min	Easy	Medium

INGREDIENTS

FOR THE FISH

4 whole small mackerel (about 250 g each), cleaned, or 4 thick Spanish mackerel steaks

2 tsp ground turmeric

1 tsp ground coriander

3 garlic cloves, crushed

1 1/2 tsp salt

2 tbsp lime juice

Neutral oil, for frying

FOR THE SAMBAL KECAP

8 shallots, quartered

6 green chillies, thickly sliced

2 bird's eye chillies, sliced

4 tbsp kecap manis

1 tbsp calamansi or lime juice

TO SERVE

6 calamansi, halved

Steamed rice

METHOD

MARINATE THE FISH

1 Slash the fish on both sides. Mix the turmeric, coriander, garlic, salt and lime juice, rub all over and leave for 20 minutes.

FRY

2 Heat 1 cm of oil in a wide pan over medium-high heat. Pat the fish dry and fry for 4 to 5 minutes a side, until crisp and deep yellow. Drain.

DRESS

3 Toss the shallots and both chillies with the calamansi juice.

4 Put the fish on a plate, pile the shallots and chillies over it and pour the kecap manis over the top.

5 Serve with the halved calamansi and rice.

USEFUL SHORTCUTS FOR HOME COOKS

Calamansi is the small green citrus of Southeast Asia. Lime with a squeeze of mandarin comes close.

Grill the fish over charcoal instead of frying if you have a fire going.

Any oily fish works: kembung, sardines or bonito.

Sabar Menanti is a Padang restaurant near the Sultan Mosque, run by the same family for 80 years and now in the hands of the third generation.One of the plates Will gets is ikan tenggiri, mackerel, with calamansi. The fish is buried in raw shallot and green chilli, with kecap manis poured over the top. He calls it a bit...