INDONESIA / WILL AND FRIENDS

# SUMBA-STYLE GRILLED SNAPPER

Ikan bakar Sumba is a whole snapper grilled over coals with a ginger, galangal and turmeric paste, served with a fierce chilli sambal. It is close to Jimbaran grilled fish, but with galangal and lemongrass in the paste and far less sweetness.



| SERVES | PREP | COOK | TOTAL | DIFFICULTY | SPICE |
|---|---|---|---|---|---|
| 2 | 30 min | 25 min | 55 min | Easy | Very hot |

## INGREDIENTS

### FOR THE FISH

2 whole snapper, about 500 g each, cleaned and scored

1 lime, juiced

1 tsp ground turmeric

Salt and white pepper, to taste

Coconut oil, for brushing

### FOR THE GRILLING PASTE

60 g shallots

20 g garlic

20 g ginger

20 g galangal

15 g wild ginger (kencur)

3 candlenuts

2 big red chillies

1 lemongrass stalk, sliced

1 small tomato

1/2 tsp white pepper

1 tbsp coconut oil

### FOR THE SUMBA SAMBAL

100 g bird's eye chillies

3 shallots

1 small tomato

1 tsp shrimp paste, toasted

1 lime, juiced

2 tbsp coconut oil

Salt, to taste

### TO SERVE

A handful of lemon basil (kemangi) leaves

Lime wedges

## METHOD

### MAKE THE PASTE

1. Blend or pound all the grilling paste ingredients until smooth, adding the coconut oil to help it move. Season with salt.

### PREPARE THE FISH

2. Rub the fish inside and out with lime juice, turmeric, salt and white pepper. Spoon a good amount of paste into the belly and keep the rest for brushing.

### MAKE THE SAMBAL

3. Pound the chillies, shallots, tomato and toasted shrimp paste to a rough paste. Fry in the coconut oil over medium heat for 3 to 4 minutes until the oil darkens and the raw smell has gone. Add the lime juice and salt.

### GRILL

4. Grill the snapper over medium coals for about 2 minutes on each side to set the skin. Brush with the paste and keep turning and brushing for another 10 to 12 minutes, until the flesh flakes at the thickest part.

### SERVE

5. Lay the fish on a platter, scatter with lemon basil, and serve with lime wedges and the sambal on the side.

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## USEFUL SHORTCUTS FOR HOME COOKS

No charcoal grill: cook the fish under a very hot oven grill, 8 to 10 minutes a side, brushing with paste halfway.

Kencur (wild ginger) is sold in Asian grocers. If you cannot find it, add a little extra ginger and a pinch of ground turmeric.

Any firm whole fish works, such as sea bream or sea bass. Scoring the skin lets the paste reach the flesh.

The sambal is very hot. Halve the chillies and add a second tomato for a gentler version.

Will is in Sumba, in eastern Indonesia, cooking with Chef Nyoman Sriadnyana from Nihiwatu. The dish is ikan bakar Sumba, a whole snapper grilled over coals with a spiced paste, and Nyoman explains how it differs from the Jimbaran grilled fish most people know from Bali.Sumba cooks leave out the coriander seed and the wild ginger that Bali uses, and…