

SPARGO MILLS

NOW EVERYONE CAN COOK

<https://www.spargomills.com>

Fish Asam Pedas

FEATURES:



CUISINE:



30



Serves 4



Medium



Ingredients

• Ingredient A

- 50g Nyonya Asam Pedas Base
- 300ml Water
- 70ml Cooking Oil

• Ingredient B

- 650ml Water
- 600g Red Fish/Mackerel
- 1 no. Torch Ginger
- 100g Lady's Finger
- 100g Tomatoes
Cut into wedges
- 1 bunch Kesum Leaves



Directions

Asam Fish Recipe



Steps

1

○ DONE



Mix ingredients (A) in a wok/pot under medium-high heat.

2

○ DONE



Pour in cooking oil and ingredients (A) into wok. Cook until all water evaporates and a layer of oil rises to the top of the paste.

3

○ DONE



Add in 650ml of water and bring to boil. Add in fish and torch ginger and bring to boil. Add lady's fingers and tomatoes.

4

○ DONE



Cook for 10 minutes. Turn off heat and add in kesum leaves.

5

○ DONE



Ready to serve.

Copyright © 2020 Spargo Mills.