

MARINATED GRILLED SEAFOOD



recipe card

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- Preparation: 1 hour • Cooking time: 6 to 8 minutes
- Portion: 4 persons

INGREDIENTS

MARINADE

Shallots	120 g
Onions	160 g
Ginger	60 g
Fresh turmeric roots	20 g
Salt	1 pinch
Pepper	1 pinch
Sugar	20 g
Cooking oil	30 ml

SEAFOOD

Tiger prawns with shell	400 g
Rock lobster (cut in half)	400 g
Whole squid cleaned	300 g
Cooking oil	200 ml

PERCHIK SAUCE

Shallots (blended)	20 g
Lemongrass (pounded)	6 g
Chili paste	10 g
Tamarind flakes	2 g
Shrimp paste	6 g
Fresh turmeric (blended)	10 g
Water	20 ml
Coconut cream	100 ml
Salt	1 pinch
Cooking oil	20 ml
Palm sugar	20 g

TOMATO AND CHILI TAMARIND DIP

Chopped tomato (skin and seed off)	50 g
Thick tamarind juice	40 ml
Sliced shallots	20 g
Bird eye chili	4 g
Ginger flower	10 g
Shrimp paste	10 g
Red chili	6 g
Salt & pepper	1 pinch

METHOD

1. Blend shallots, onions, ginger and turmeric until fine. Season with salt, pepper and sugar and mix in oil.
2. Clean seafood thoroughly and marinate for 1 hour.
3. Grill on hot charcoal BBQ till cooked. Serve hot on banana leaf and enjoy with tomato tamarind dressing and perchik sauce.

PERCHIK SAUCE

1. Heat oil in a saucepan and sauté shallot until soft and add lemongrass, tamarind flakes, shrimp paste and chili paste. Fry for 3 minutes.
2. Add blended turmeric and water. Bring it to boil.
3. Reduce heat and add coconut cream.
4. Season with salt and palm sugar.

TOMATO AND CHILI TAMARIND DIP

1. Place all ingredients in a bowl and mix well.
2. Keep in fridge and serve chilled with BBQ dishes.

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