

No-Frills Grilled Fish

Ingredients

- 500 g Mackerel (Ikan Kembung)
- 2 sudu besar Turmeric Powder
- 2 sudu kecil MAGGI® CukupRasa™
- 100 mg Tamarind Juice
- 100 ml Water
- 1 sudu kecil Gula Melaka
- 1 sudu besar MAGGI® CukupRasa™
- 1 Onion
- 10 Bird's Eye Chilli
- 4 Red chili
- 30 g Coriander

Instruction

1. Firstly, prepare the fish. Clean the fish by clearing out the stomach cavity and removing the gills. Cut several deep cuts across the fish on both sides to let it soak up the marinade.
2. Set it on a plate and rub the turmeric powder and MAGGI® CukupRasa™ inside and over the fish. Allow the fish to marinate for 10 minutes.
3. Cook the fish on a grill, griddle or barbecue over high heat until it is fully cooked and a little crispy on the outside.
4. As for the air asam or tamarind sauce, add in tamarind juice, water, gula Melaka and MAGGI® CukupRasa™ and bring the mixture to a boil. Set aside and allow it to cool to room temperature.
5. Then, stir in the minced onion, bird's eye chillies, red chillies and coriander leaf into the tamarind sauce mixture.
6. Enjoy your ikan bakar with the tamarind sauce and enjoy!

Nutrition

Karbohidrat	12.23 g
Tenaga	183 kcal
Lemak	2.89 g
Protein	26.73 g

32 Minutes

4 servings