

NONA Ikan Bawal Masak Kicap Pedas



NONA's Special Ingredients

2 tablespoons **NONA** Kicap Lemak Manis
3 tablespoons **NONA** Kicap Masin
NONA Oyster Sauce

Ingredients

1 golden pomfret, seasoned with salt and turmeric powder
4 tablespoons chilli paste
1 large onion, sliced into rings
1 red chilli, sliced
2 bird's eye chillies, chopped
1 spring onion - sliced
1 cinnamon stick

Sauce Ingredients

1 tablespoon fish sauce
Sugar

Bahan-bahan kisar

1/2 large onion
5 cloves shallots
2 cloves garlic
1/2 inch ginger
1 medium tomato

Instructions:

1. Heat some oil in a pan, then fry the cleaned pomfret until it is fully cooked.
2. Remove the fried pomfret from the pan and set it aside.
3. Sauté the cinnamon stick and the chilli paste in the pan until fragrant. Then, add in the blended ingredients and fry until fragrant and crisp.
4. Add **NONA** Kicap Lemak Manis, **NONA** Kicap Masin, and a bit of **NONA** Oyster Sauce.
5. Then, add the sauce ingredients and stir until well-combined. Add some water to make the sauce.
6. Once the sauce boils, add sliced onions, red chillies and bird's eye chillies. Then, add the fried pomfret and mix thoroughly before turning off the heat.
8. Garnish with spring onions and serve.