

Clay Pot Fish with Fresh Dill

For the Fish Marinade

300 grams of	Fresh fish fillets
2 pinch of	Turmeric Powder
1 pinch of	Salt
1 pinch of	Pepper

Cut the fish into 2cm thick fillets. Sprinkle mixture over the fish, covering both sides. Allow to stand for at least 1 hour to absorb the flavours.

Making the Sauce

2 tablespoons of	Vegetable oil
2 cloves of	Garlic
3	Shallots
½	Fresh chilli
1 tablespoon of	Sugar
1/2 cup of	Water
2 tablespoons of	Fish sauce
½ teaspoon of	Pepper
Handful of	Fresh dill - finely chopped
Handful of	Peanuts (half size)

Pound the garlic, shallots, chilli in a mortar. Heat a claypot with vegetable oil and add mixture. Cook gently until they just begin to brown. Sprinkle in the sugar and allow it to caramelize for about 1 minute.

When the mixture is a deep golden colour, add the water and fish sauce and bring to the boil.

While boiling the sauce, gently cook the fish in a fry-pan for 2 minutes each side.

Add the fish cutlets to the pot and cook on a very low simmer for 10 minutes.

Sprinkle chopped dill and peanuts over the fish.

Serve with the rice or rice noodles, and sesame rice paper.