



sweet sour dory fillet

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Ingredients

2 dory fillets

1 stalk cilantro, chopped

1/2 cup flour

1/2 tsp salt

1/2 tsp cayenne powder

pinch pepper

pinch turmeric

1 egg

1/2 cup icy cold water

1 red chilly

3 garlic

1 slice ginger

1 carrot-fine grate length wise

1 tbsp plum sauce

1 tbsp oyster sauce.

1/2 cup water

Instructions

1. Mixed cold water with flour, salt , 1/2 the cilantro, cayenne, turmeric, egg and pepper to make a consistency batter. Add dory , coat it nicely and deep fry in hot oil till golden. Drain.

2. In a wok, heat little oil and saute chopped garlic, ginger and red chilly till aroma. Add carrot and water and other seasonings. Leave it simmer till thicken, Add to fillet and serve with extra chopped cilantro.