



Fish in tauchu sauce

NIBBLEDISH CONTRIBUTOR

Ingredients

2 small fish or sliced fish-clean
salt and pepper
1/2 red onion-sliced
1/2 red chilli-sliced
4 slices ginger -cut into match stick
1/2 green chilli
1 tbsp tauchu or fermented soya beans
1 tbsp tamarind + 1/2 cup water to extract juice
pinch sugar

Instructions

1. Rub fish with salt and pepper. Fry till cook.
2. Heat 3 tbsp oil and saute onion, ginger, chillies. Add tauchu and tamrind juice. simmer and add fish.
3. Serve.