

Ikan Chuan-Chuan



This classic Peranakan dish of pan-fried fish seasoned with taucheong and ginger is popular with both Malay and Chinese communities for whom fish signifies good fortune and longevity.

Ingredients:

1 Barramundi
 Potato starch
 35g Taucheong
 (preserved soya bean
 paste)

10g Light Soy
 sauce
 6g Sugar
 30g Ginger (finely
 sliced)
 50g Water

For garnish:
 Fried ginger
 Fried shallot
 Sliced spring onion

Methods:

1. Deep fry finely sliced ginger and shallot (for garnish).
2. Coat the barramundi with potato starch and deep fry for 4 minutes.
3. Use the oil from the ginger and shallot to fry taucheong (preserved soya bean paste) and sliced ginger till fragrant.
4. Add in water, sugar and soya sauce and mix well.
5. Add in the fried barramundi and braise for 5 minutes.
6. Finish with the garnish and sliced spring onion.