



Nyonya Fish Otak

Overview

Difficulty: Easy

Servings: 7 pax

Preparation Time: 20 minutes

Cooking Time: 7 minutes

Ingredients

Otak Rempah

35g Dried Chili

215g Red Onion

30g Candle Nut

70g Lemongrass

56g Blue Ginger

18g Ginger

43g Garlic

25g Turmeric

Nyonya Otak

450g Rempah

350g Spanish Mackerel (Batang fish)

30ml Coconut Milk

8g Salt

12g Sugar

1g Kaffir Lime Leaves

300g Banana Leaves

1. Methods for Otak Rempah

Step 1

Add all the ingredients into the blender attachment of the MUM Series 5 Kitchen Machine. Blend until the mixture turns into a fine paste.

Step 2

Heat the vegetable oil in a saucepan. Fry the paste over low heat until it turns fragrant.

Step 3

Set aside the rempah to cool.

2. Methods for Nyonya Otak

Step 4

Add chunks of Spanish mackerel into the blender attachment of the MUM Series 5 Kitchen Machine. Blend until the mixture turns into a paste.

Step 5

Add rempah, Spanish mackerel paste, coconut milk, kaffir lime leaves, salt and sugar into the mixing bowl of the MUM Series 5 Kitchen Machine. Using the paddle attachment, mix well together.

Step 6

Blanch the banana leaves until they turn soft.

Step 7

Lay the banana leaf flat and add the slices of Spanish mackerel and otak paste. Wrap the otak with the banana leaf.

Step 8

Place the assembled banana leaf onto a saucepan and cook it over medium heat.

Step 9

Plate the otak and serve. Enjoy!