

Free Recipe

This recipe is from the first Spirit House cook book and is our signature dish. You can buy the cookbook at spirithouse.com.au or learn how to make this recipe and others in our [Essential Thai #2 cooking class](#)



WHOLE CRISPY FISH with Tamarind Sauce

For the Fish

1 X 500GMS WHOLE FISH
-cleaned, scaled, gutted & gilled

PLAIN FLOUR
to coat fish

4 CUPS VEGETABLE OIL
for deep frying

Tamarind Sauce

2 TBLS PNS CHOPPED GARLIC

2 TBLS PNS RED CHILLIES
chopped

2 GOLDEN OR RED SHALLOTS
sliced

1 TBLS PN GALANGAL
finely chopped (fresh or pickled)

1 TBLS PN CORIANDER ROOT
finely chopped

10 WHITE PEPPERCORNS

4 TBLS PNS FISH SAUCE

5 TBLS PNS PALM SUGAR

1 CUP TAMARIND WATER (BELOW)

CORIANDER OR THAI SWEET BASIL TO
GARNISH

To Make Tamarind Water

1 TBLS PN TAMARIND PULP

½ CUP BOILING WATER.

TO COOK FISH

Heat remaining oil in wok. Make sure oil is sizzling hot by testing with a piece of garlic.

Slide fish gently into oil, head first. Using wok flipper, spoon oil over the top of the fish while cooking. This will take about 10 minutes.

Carefully turn the fish over, fry on the second side for about 5 minutes. Carefully lift out, drain on paper towel.

Transfer to serving platter, spoon over sauce and garnish with coriander leaves or basil

TO MAKE SAUCE

In mortar, pound white peppercorns, add garlic, shallots, galangal, coriander root - pound to coarse paste.

Heat 2 tbsps oil in wok and stir fry the paste and chillies until fragrant - about

2 minutes. Add fish sauce, palm sugar, tamarind water. The sauce should be sweet, tangy and salty and should be quite thick. If too dry, moisten with a few tbsps water.

Simmer this sauce for a few minutes for the flavours to come together.

Remove sauce from wok, keep warm.

TO MAKE TAMARIND WATER

Put tamarind pulp in a bowl, pour in boiling water. When cool, mash pulp with a fork and strain the liquid through a sieve. Retain this liquid, discard the tamarind seeds and skins.