

Lime marinated Ikan Kuning with Kaffir lime gel



Chef Paul Froggatt
- Saint Pierre -

Ingredients

4 Ikan Kuning
4 pic Lime
2 pic Lemon
50gm Salt
10gm Pepper
50gm Sugar
half piece watermelon
soy sauce
Lime leaf
Aga Aga
baby sardines



*The
Perfect Meal*

Episode 4

Method

Fish

- 1) Fillet fish, take bones out
- 2) Marinate fish with salt, pepper, sugar, lime zest and lemon zest
- 3) Rub marinate on flesh and leave for 20-30 minutes. Wash off.
- 4) Roll fish in cling foil. Poach for 10 seconds in boiling water. Refresh in ice water.

Lime gel

- 1) Infuse kaffir lime leaves in water. Season with salt and pepper.
- 2) Set in agar agar. Once cold, blend in processor to make liquid gel.
- 3) Add lime zest

Watermelon

- 1) Cut watermelon
- 2) Reduce light soya sauce. Brush over watermelon.

Baby sardine

- 1) Deep dry baby sardine
- 2) Take ikan kuning bones, cook in boiling water.
- 3) Peel off remaining meat. Pat dry and deep fry