



SERVES 4



GLUTEN FREE DAIRY FREE

Gold Spot Grouper with Lychees

Shopping List

- 600 gm Gold Spot Grouper fillets
- 100 ml vegetable oil
- 30 gm rice flour
- 400 gm lychees, peeled & seeded
- 2 tsp grated galangal
- Stems & roots of ½ bunch of coriander, finely chopped
- ½ tsp shrimp paste
- 50 gm palm sugar
- 20 ml lime juice
- 30 ml fish sauce
- 20 ml water
- 50 gm roasted macadamias
- ½ cup coriander leaves
- 1 green chilli
- 1 golden shallot, finely sliced
- 2 finger limes, pulped



Method

1. In a small saucepan, simmer the palm sugar, galangal, coriander stems, shrimp paste, lime juice, fish sauce and water until the sugar has dissolved. Cool to room temperature.
2. Cut the grouper fillets into 2-3 cm squares, dust with the rice flour and shallow deep fry in a hot pan in the vegetable oil until crisp. Drain on absorbent paper.
3. Spoon the palm sugar syrup onto four serving plates and arrange the fish, lychees, macadamias, coriander leaves and chilli on top.
4. Dot with small amounts of finger lime pulp.

Serve immediately