



Fish Stew

Ingredients

- 4 lbs fish steaks
- 2 Chinese eggplants, sliced
- 1 thumb ginger
- 3 cloves garlic
- 4 cups coconut milk
- 1 cup white vinegar
- 2 long green peppers, sliced
- 5 Thai chili peppers
- 3 tablespoons coarse sea salt
- 1 cup cooking oil
- 8 grams Maggi Magic Sarap
- Fish sauce and ground black pepper to taste

Instructions

1. Rub the fish steaks with coarse sea salt and set aside.
2. Heat $\frac{1}{4}$ cup of the cooking oil and fry the eggplants for 1 $\frac{1}{2}$ minutes per side. Remove and set aside.
3. Pour the remaining oil into the pan and heat. Fry the fish steaks on both sides until browned. Remove and set aside.
4. Remove excess oil from the pan, leaving about 3 tablespoons. Heat and sauté onion for 1 minute.
5. Add garlic and ginger, sauté for 1 $\frac{1}{2}$ minutes until fragrant.
6. Arrange the fried fish steaks back into the pan. Pour in coconut milk and scatter the green and Thai chili peppers. Season with ground black pepper.
7. Cover and bring to a boil, then simmer for 4 minutes.
8. Pour in the vinegar, cover again, and bring to a boil. Simmer until the sauce reduces by about half.
9. Add the fried eggplants, season with fish sauce and Maggi Magic Sarap.
10. Transfer to a serving plate and serve with steamed rice.