



KUMAR'S

酷玛印尼风味Bumbu Bali鲷鱼配柠檬和香菜
**BUMBU BALI SEA BREAM WITH LEMON
AND CORIANDER**



原材料

- 500克鲷鱼
- 150克Bumbu Bali调味酱
- 25克油
- 75毫升鱼高汤
- 1/2茶匙鱼露
- 10克红辣椒丝
- 1/2个柠檬切片
- 5克香菜末

烹饪方法

- 将调味酱、鱼高汤、鱼露和油调在一起，和鱼一起混合均匀后腌制30分钟。放入预热过的烤箱，用烧烤功能的中火烤约20分钟。
- 装盘时用香菜装饰。



INGREDIENTS

- 500g Sea Bream
- 150g bumbu bali paste
- 25g oil
- 75ml fish stock
- 1/2 tsp. fish sauce
- 10g sliced red chilli
- ½ lemon thinly sliced
- 5g chopped coriander

PREPARATION

- Mix together the bumbu bali paste, fish stock, fish sauce and oil.
- Add the bumbu bali mixture to the fish and mix well.
- Marinate for 30minutes.
- Grill at medium heat for about 20 minutes.
- Garnish with coriander.

