

Jin Juen CAMBODIAN GINGER FISH

SERVES 4

buy it

- 2 tsp olive oil (or cooking spray)
- ½ cup ginger, thinly sliced
- 4 salmon steaks
- 1 clove garlic, chopped
- 3 tbl sugar
- 1 tbl fish sauce
- 2 tbl salted soya beans
- 1 fresh chili, finely chopped
- Juice of 1 lemon
- ¼ cup hot water
- handful coriander chopped

do it

- Sauté ginger in oil and remove when soft.
- Using oil remaining in pan, add fish and fry until golden brown.
- Combine garlic, sugar, fish sauce, soya beans, chilli and half of the lemon juice in a bowl. Add approx. ¼ cup of hot water to dilute. Stir.
- Sprinkle ginger over fish and pour the sauce mixture into the pan. Let sauce boil until reduced to a syrupy consistency.
- Serve on a platter and sprinkle with coriander and remaining lemon juice.

eat it

- With rice and gratefulness.

The Cook and The Custom

The key to Cambodian cooking is capturing a balance of sweet, sour and salty flavours. Some guide books say that Cambodia's cuisine is nothing to write home about and a poorer cousin to Thai and Vietnamese cuisines. Not true! A thousand years ago, the Khmer (Cambodian) Kingdom ruled an empire that included most of South-East Asia. Many of the Thai and other regional dishes have their roots in Khmer cooking from that time.



Cooking
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cooking CULTURALLY

NUM TREAP SESAME STICKY RICE from CAMBODIA

Preparation time: 20 mins
Serves: 4 – 6 people

buy it

- 2 cups uncooked jasmine rice
- 1 cup water
- 1 large can (420mL) coconut milk
- 1 cup sugar
- ½ tspn salt
- 1 tspn vanilla extract
- ½ cup sesame seeds

do it

- Place the rice in a saucepan, bring to the boil and then reduce to a low heat. Cover and cook gently for about 15 minutes or until the rice is just cooked. Alternatively, cook it in rice cooker.
- While the rice is cooking, place the coconut milk, sugar, salt and vanilla extract in a large saucepan. Bring the mixture to the boil and cook over a medium heat until the sauce thickens, stirring frequently.

- Spread the sesame seeds out on a baking tray and toast until golden – about 5 minutes in a 190°C oven.
- Fluff the rice up with a fork to separate it and add to the sauce. Mix well, then spread the mixture out in a shallow dish. Spread the toasted sesame seeds on top of the rice, pressing them down with a wooden spoon or spatula.
- Cover and let the rice set for a few hours.
- Cut into squares to serve.

eat it

- Right now, as a sweet sweet snack.
- For dessert with tropical fruit and, if it's just not sweet enough (what's wrong with you??) add some vanilla ice cream.

