



## *HANOI STYLE FRIED FISH*

By Thuy Barnett

*Total Time: 1H 30M*

### **INGREDIENTS**

For Marination:

500g Rock fish or black cod fillet cut into 1\*2 inch  
1tsp Organic Vietnam Turmeric Powder  
3 tbsp Minced Galangal  
2 tsp Rice Flour  
1 tbsp Plain Yogurt  
1tsp Fermented Shrimp Sauce  
1tbsp Vegetable Oil  
1/2 tsp Simply Organic's Ground Black Pepper  
1/2 tsp McCormick's Gourmet All Natural Ground Mace  
1/2 tsp McCormick's Ground Nutmeg  
1/2 tsp Dried Chilli Powder  
1 tsp Simply Organic's Vietnam Cinnamon Ground

For the Dipping Sauce:

2 tbsp Fermented Shrimp Sauce  
2 tbsp Sugar  
1 tbsp Hot Cooking oil  
2-3 tbsp Lime Juice  
1 tsp Minced Garlic and Chilli

Others:

8 Spring Onion cut into 3 inch length  
100g Fresh Dill cut into 3 inch length  
500g Rice Vermicelli Cook  
Fresh Herbs  
Roasted peanuts  
Vegetable oil for deep frying

### **INSTRUCTIONS**

1. In a mixing bowl, mix all ingredients for the marinade and combine with the fish. Mix well, cover and let marinate for at least 1 hour or overnight in the refrigerator.
2. Place the marinated fish on a tray lined with aluminum foil and bake in a preheated oven at 200°F/400°F for 5-7 minutes.
3. To make dipping sauce: Combine sugar, Shrimp Sauce (mam tom), cooking wine, hot oil, chili and mix well. While constantly stirring, squeeze in juice of half a lime until it foams up.
4. On the dining table, prepare a pan with some vegetable oil heating on a portable stove, the prepared spring onion and herbs, peanuts, rice vermicelli and dipping sauce.
5. Quickly fry the fish in the hot oil (high heat) till the outside turns golden brown. Add shredded spring onion and dill.
6. To serve, place some rice vermicelli into a serving bowl. Top with fish, spring onion and dill. Drizzle some shrimp sauce (mam tom) dipping sauce and some roasted peanuts for extra texture and crunch. Mix well and serve with fresh herbs.



### **About Pacific Basin Partnership Inc.:**

Pacific Basin Partnership Inc. was established 25 years ago by Mark Barnett and is now a now part of a listed Tokyo company - Mitani Corporation (listing 8066). We are currently one of the leading Vietnam-based manufacturer of value added spices and No.1 exporter of Cinnamon from Vietnam. Our 3 ha. processing facility (Son Ha Spice & Flavorings) is located in North of Vietnam and very close to the capital city of Hanoi, where we process and supply spices such as Black Pepper, Cinnamon/Cassia, Star Anise, Ginger and Turmeric. We procure these spices directly from farmers as well as collectors and process Conventional, Clean and Organic Spices in our state-of-the-art factory equipped with modern processing lines, where we clean, sterilize, grind (different mesh sizes) and blend spices on large scale to highly specialized customer order. Our facility is BRC – Grade A+ & HACCP certified. We are also Halal, Kosher, USDA, EU NOP Organic certified (certified by Control Union). Our customer base include premier industrial users, supermarket and private label packers as well as leading food service distributors worldwide.

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