

Ikan Bakar

Ingredients

- 4 medium shallots, peeled and quartered
- 4 garlic cloves, peeled
- 1 stalk lemongrass, trimmed, peeled and cut into 1" sections
- 1" ginger root, peeled and sliced
- 1" turmeric root, peeled and sliced or 2 Tbsp ground turmeric
- 6 candlenuts or 12 macadamia nuts
- 2 tsp coriander seeds
- 2 Tbsp peanut or vegetable oil
- 1 1/2 lbs tilapia or other white fish fillets
- salt to taste
- 4 tilapia fillets (approx 1 1/2 lbs)
- juice of 2 limes
- 2 Tbsp butter
- 1/4 to 1/2 cup [*kecap manis*](#) (sweet soy sauce)

Directions

Using a blender or food processor, puree together the shallots, cloves, lemongrass, ginger root, turmeric root or ground turmeric, candlenuts or macadamia nuts, coriander seeds, oil and salt to taste. Set aside

Dry tilapia fillets. Season each filet with the juice of 1/2 a lime and salt to taste.

Rub the paste on both sides of each tilapia filet. Cover and refrigerate for at least one hour.

Prepare grill for direct grilling and heat on medium high. Transfer the fillets onto the grill. Place a pat of butter onto each fillet and then brush with kecap manis. Cook for 3 to 4 minutes and turn. Brush with additional kecap manis and grill until done, approximate 3 to 4 minutes more.