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## Sambal Fish Steak

### Ingredients:

- 1 cup (250ml) Cooking Oil
- 4 portions Fish Steaks

### For Chilli Mixture:

- 4 tbsp YEO'S SAMBAL OELECK
- 4 tbsp YEO'S PLUM SAUCE
- 1 tbsp Lime Juice
- 2 ½ tbsp Sugar

### Cooking instructions:

1. Mix YEO'S SAMBAL OELECK, YEO'S PLUM SAUCE, lime juice and sugar in a bowl. Set aside.
2. Pan-fry fish steak in hot oil till cooked.
3. Drain oil and add in chilli mixture.
4. Simmer till the sauce glazes over the fish surface. Serve hot.