



ASSAM PEDAS TILAPIA

Okra, Tomato, Coriander

(Serves 2) EASY ★☆☆☆ TIME: 40mins



INGREDIENTS

Tilapia Fillets	2 pcs
Salt, to taste	
White Pepper Powder, to taste	
Assam Premix	300gm
Water	150ml
Fish Curry Powder	20gm
Okra, slant cut in halves	6 pcs
Tomato, cut into wedges	2 pcs
Coriander, cut to 1 inch in length	1 sprig

METHOD

1. Marinate tilapia fillets with salt and pepper. Set aside in fridge for 20 minutes.
2. Steam tilapia in steamer for 8 minutes. Remove excess water and transfer to plate.
3. Heat up assam premix with water and curry powder. Bring to a boil and add okra and tomato. Bring to simmer for 2 minutes.
4. Transfer tilapia to a plate and dress with assam sauce. Garnish with coriander.


*Fresh from our
Farm to your Home*

The accompanying salad is 100% grown and harvested at the hotel's Aquaponics Farm on Level 5. Enjoy the freshest produce, in the most sustainable way possible.

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RECIPES AND
IMAGES ONLINE!

