

Choose natural Swiss premium quality



Sam & Forest Leong
HACO Culinary Ambassadors

Sauces

Like the icing on a cake, a great sauce adds the finishing touch to a dish.

Deep-fried Cod Fillet With Tomato Chilli Sauce

Serves 4

4 X 200g	Cooking oil, for deep-frying cod fillets
40g	Haco Tomato Sauce
240ml	warm water
40g	garlic cloves, peeled
8	red chillies, roughly cut
2	coriander stalks
60ml	cooking oil
40g	sugar
10g	salt
40g	micro-greens, for serving
4	coriander sprigs, for garnishing
4	purple shiso sprigs, for garnishing

- Heat the cooking oil in a saucepan until smoking point and deep-fry the cod fillets until golden brown, for about 6 minutes.
- Mix the **Haco Tomato Sauce** with 240ml warm water and set aside. Pound the garlic, red chillies, and coriander stalks in a mortar until a smooth paste is formed.

Heat the cooking oil in a frying pan and stir-fry the paste until fragrant. Add in the **Haco Tomato Sauce** mixture, sugar and salt and simmer over low heat until the sauce coats the back of a spoon.

- To serve: Spoon the tomato chilli sauce into each warmed serving plate, and top with a deep-fried cod fillet. Serve with the micro-greens and garnish with a sprig of coriander and purple shiso.