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## Thai Cream Dory

## Ingredients

1 kg Cream Dory fish pieces  
8 tbsp melted butter  
4 tbsp lemon juice  
2 cloves chopped garlic  
1 tsp garlic paste  
2 tsp Thai Seven-Spice seasoning  
1 tsp chili powder  
1 cup Sami all purpose season flour mix  
1/2 cup chopped pecan nuts  
1 1/2 tbsp fresh chopped parsley  
Pinch of salt and freshly ground pepper  
3 tbsp oil

## Preparation

- 1   <em><strong>PRE-BAKING</strong></em>
- 2   First coat each Cream Dory fish piece with garlic paste and 2 tbsp lemon juice.
- 3   Then heat some oil in a large pan.
- 4   At the side, mix together the flour, 1/2 tsp chili powder and 1 tsp seasoning mix in a large bowl and transfer to a plate.
- 5   In another bowl, beat up an egg with a pinch of salt and pepper.
- 6   Place the beaten egg on a slightly deep (but wide) dish.
- 7   Dip Cream Dory fish pieces in the beaten egg, and then in the flour mixture.
- 8   Repeat the dipping process (to give you a thicker batter).
- 9   Fry the coated fish pieces in the hot oil for only 2 minutes on each side or till you can see the coated has been fried a bit.
- 10  Place on paper towels and keep at the side.
- 11  <em><strong>BAKING</strong></em>
- 12  Place the fish in a baking overproof dish.
- 13  Season with salt, freshly ground black pepper and the Thai seasoning again.
- 14  Next blend the rest of the chili and Thai spice along with the chopped garlic, butter and 2 tbsp lemon juice.
- 15  Drizzle half over the fish and keep aside to bake.
- 16  Preheat the oven at 180 degrees C or 356 degrees F.
- 17  Bake for for around 15 minutes.
- 18  After that baste the fish with the remaining spicy butter mix and sprinkle with half of the chopped nuts on top.
- 19  Bake for a further 10 minutes or until cooked.
- 20  Sprinkle the parsely and remaining nuts on top.
- 21  Serve hot with French fries.

