



## SINIGANG (SOUP WITH TIGER GROUPE)

### Ingredients

2 kilos grouper (scaled and cleaned cut into large pieces, including the head)  
1.5 litres of water  
3 medium tomatoes (cubed)  
1 large red onion (sliced)  
2 stalks lemongrass (bruised and tied into knot)  
1 daikon (peeled and cut into 2 centimetre wedges)  
1 medium taro root  
1 small eggplant (cleaned and sliced into 5 centimetre pieces)  
2 cups snake beans (cut into 2 centimetre segments)  
2 tablespoons fish sauce  
5 batwan fruits (can be replaced with tamarind if not available)

### Directions

1. In a large boiling pot and add water, onions, lemongrass and tomatoes. Over high heat, boil for 5 minutes.
2. Gently place fish pieces into the boiling pot.
3. Add the chopped vegetables (daikon, eggplant, taro, snake beans and batwan).
4. Bring the soup back to a boil for approximately 10 minutes.
5. Test the fish, if it feels slightly firm and the flesh is white, it's ready.
6. Add fish sauce to taste and then serve.