**CANH CHUA SAPA TROUT**

**150G SAPA TROUT**

**4 PCS TOMATO PICKLED**

**20G BURNT PINEAPPLE DICED**

**5G RAU OM OIL**

**5G CHOPPED SAWTOOTH CORIANDER & THAI BASIL**

**CANH CHUA BROTH**

**1kg sand whiting fish**

**1kg red snapper fish**

**500g pineapple**

**500 kg potato**

**400g red onion**

**400g fennel**

**100g garlic crush**

**100g long red chili sliced**

**1kg tomato in tin**

**3l water**

**BURNT PINEAPPLE**

**1 whole pineapple**

**Peeled the pineapple and cook on bbq until get black color**

**Vaacum and keep in fridge overnight**

**PICKLED CHERRY TOMATO**

**1 kg peeled heirloom tomato**

**350g rice vinegar**

**200g sugar**

**200g water**

**2 stalk lemongrass**

**5 lime leaves**