

Imperial Fish Recipe

Ingredients:

1 medium-sized pomfret of sea bass
1 scallion, sections
1 whole knob of ginger (about an inch), peeled
Pepper and salt to taste

Smoked Ingredients:

1 tablespoon sugar
1 tablespoon tea leaves
1 tablespoon flour

Method:

Wash pomfret and make 2 slits on each of the fish. Rub spring onion, ginger, pepper and salt on both sides of the pomfret and let it marinate for 10 minutes. Steam pomfret over high heat for 8 minutes. Remove and let it cool. Line the bottom of a pot with aluminum foil and pour in smoked ingredients. Then place a steel rack to put pomfret on top, over and simmer over medium heat for 3 minutes. When smoke comes out from the sides of the pot, continue to simmer for another 2 minutes and then it is ready to be served.

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