

Steamed Fish Recipe

Ingredients: Serves 4

800g fillet of fish or salmon fillet
250g young ginger
1 cup water for 1st ginger juice
4 tablespoons water for 2nd ginger juice
7 tablespoons light soy sauce
1 tablespoon fish sauce (nampla)
2 teaspoons sugar
1 tablespoon Chinese yellow wine or hua teow jiu
4 to 5 plants scallions

Method:

Prepare a steamer. Peel and grind ginger with 1 cup water, squeeze and discard 1st juice. Add about 6 tablespoons water to the grated ginger and squeeze for 2nd juice. This second juice will be more elegantly delicate in taste than the first squeezing. This delicacy is a perfect match for the fish. Mix soy sauce, fish sauce, sugar and yellow wine in the ginger juice. Leave the fish in a whole piece or you can cut it into small slices to make for easier serving. Prepare fish for steaming lay it on a plate. Spread scallions over fish and along sides of plate. Steam for about 10 to 15 minutes if you are using one big piece of fish. (If you cut the fish into small slices, steam for 5 to 8 minutes until fish changes color.) Serve.

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