

Steamed Sole Fish with Salted Soy Beans Recipe

(Malaysian Recipe)

Ingredients: Serves 2

500g sole fish
30g shredded fresh ginger
4 tablespoons salted soy beans
2 teaspoons sugar
3 tablespoons cooking
2 tablespoons water

Method:

Combine the salted soy beans, sugar and water, mix well. Keep aside. Rinse the sole fishes, drain well and arrange on a heatproof plate. Pour in salted soy beans mixture, drizzled with shredded ginger and cooking oil. Steam in a preheated steamer over high heat for 10 minutes until cooked. Serve hot.

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