

Steamed White Pomfret with Pickled Plum Recipe

Ingredients: Serves 2

1 white pomfret weighing about 450g
2 pickled plums
½ cup long, thin strips of pork fat
2 celery plants
½ cup rice-straw mushrooms
1 teaspoon light soy sauce
1 teaspoon shredded ginger
1 red chili, sliced lengthwise into thin strips

Method:

Clean and wash the fish. With a knife, make several cuts on each side in a criss-cross design. Place the fish on a platter for steaming. Mix the pork fat strips with the pickled plums and soy sauce and then pour over the fish. Slice the mushrooms and the celery into short lengths. Place these and the chili and ginger on the fish. Place the platter containing the fish in a steamer in which the water is already boiling. Steam at high heat for about 20 minutes. Serve hot.

[asian_free_recipes_download][/[asian_free_recipes_download](#)]