



CLASSIC HONG KONG-STYLE STEAMED WHOLE FISH

SERVES: 2 - PREP: 5 MINUTES - COOK: 20 MINUTES

INGREDIENTS

LARGE BUNCHES OF SPRING ONIONS, WHITE PARTS SLICED LENGTHWAYS AND GREEN ENDS FINELY SLICED INTO MATCHSTICKS (AND PUT IN A BOWL OF COLD WATER) - 2 500G SEA BASS CLEANED AND GUTTED (HEAD(S) REMOVED IF YOU WISH) - 15G FRESH GINGER ROOT, FINELY SLICED - 2 TBSP VEGETABLE OIL - 4 TBSP LIGHT SOY SAUCE

INSTRUCTIONS

1. SET UP A STEAMER, HALF-FILL THE PAN WITH WATER AND BRING TO THE BOIL OVER A HIGH HEAT.
2. PUT THE WHITE PARTS OF THE SPRING ONIONS IN A HEATPROOF DISH (THAT WILL FIT IN YOUR STEAMER), PLACE THE FISH ON TOP AND ARRANGE THE GINGER EVENLY ON TOP. PLACE IN THE STEAMER AND STEAM FOR ABOUT 12 MINUTES.
3. AFTER 12 MINUTES, TURN OFF THE HEAT AND LEAVE THE LID ON FOR A FURTHER 2 MINUTES. HEAT THE
4. VEGETABLE OIL IN A SMALL SAUCEPAN UNTIL BOILING (TEST BY USING THE HANDLE END OF A WOODEN SPOON – BUBBLES SHOULD FIZZ AROUND IT). LIFT THE LID OFF THE HEATPROOF DISH, THEN SPRINKLE THE DRAINED GREEN SPRING ONIONS ON TOP OF THE STEAMED FISH AND POUR OVER THE BOILING OIL SO IT LIGHTLY 'FRIES' THE SPRING ONIONS AND GINGER.
4. POUR THE SOY SAUCE OVER THE FISH, CAREFULLY LIFT THE HEATPROOF DISH OUT OF THE STEAMER AND SERVE.

