

Braised Fish Belly Recipe

Ingredients: Serves 4

400g fish belly
2 stalks fresh coriander
10 fresh ginger slices
½ teaspoon chopped garlic

Seasoning:

2 tablespoons oyster sauce
½ tablespoon light soy sauce
1 teaspoon sesame oil
¼ teaspoon pepper
1 tablespoon Shaoxing wine (Chinese cooking wine)
400ml water

Method:

Rinse the fish belly, drain well and cut into pieces. Deep-fry in hot oil for a while until fragrant. Remove and drained. Separate the coriander stalks and leaves, keep them aside. Leave 2 tablespoons oil in the hot wok to fragrant chopped garlic. Add in oyster sauce and ginger slices, stir-fry for a while. Then pour in water and the rest of seasoning, bring to a boil. Place in pre-fried fish belly pieces and coriander stalks, simmer for about 10 minutes until the sauce is slightly thick. Lastly, thicken with a little cornstarch solutions. Drizzled with coriander leaves. Dish up, serve immediately.

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